

# THE NATIONAL *Provisioner*

JANUARY 11, 1958

Leading Publication in the Meat Packing and Allied Industries Since 1891

## DENOMINATOR DRESSED HOG SPECIALISTS

BOARD OF TRADE BUILDING \* SIXTEENTH FLOOR  
THE DRESSED HOG BROKERS \* CHICAGO

DENOMINATOR DRESSED HOG SPECIALISTS

DRESSED HOGS  
EXCLUSIVELY



LONG DISTANCE PHONE  
WEBSTER 9-3113

WHERE THE HOGS ARE CUT, NOT WHERE THEY ARE KILLED, is what really counts! By cutting SHIPPED-IN DRESSED HOGS, a Packer has a PRICE ADVANTAGE over a competitor who kills and cuts shipped-in live hogs, and also a PRODUCT ADVANTAGE over a competitor who purchases shipped-in carload lots of green pork cuts.

THE PRICE ADVANTAGE, because a Hog Belt Slaughterer can put up Dressed Hogs substantially cheaper than a Slaughterer who has to have live hogs shipped-in and suffer considerable

tissue shrink, as well as death losses and bruising in transit.

THE PRODUCT ADVANTAGE over fatigued appearing Pork Cuts, not only because the cuts and trimmings derived from shipped-in Dressed Hogs can be cut and trimmed to suit the Buyer's own peculiar requirements but also because they are fresher, since they have been encased in the carcass during shipment and protected from the exposure and deterioration to which Cuts shipments are subjected.

A TELEPHONE CALL TO US will not only give you the broadest possible coverage of all Dressed Hogs, but also the most accurate market appraisal.

### OUR CREDO

We constantly strive to divide, equitably, between Buyer and Seller, through the Busse Denominator Pricing Method, the economic savings and advantages inherent in the shipping of Dressed Hogs, instead of Live Hogs or Cuts.

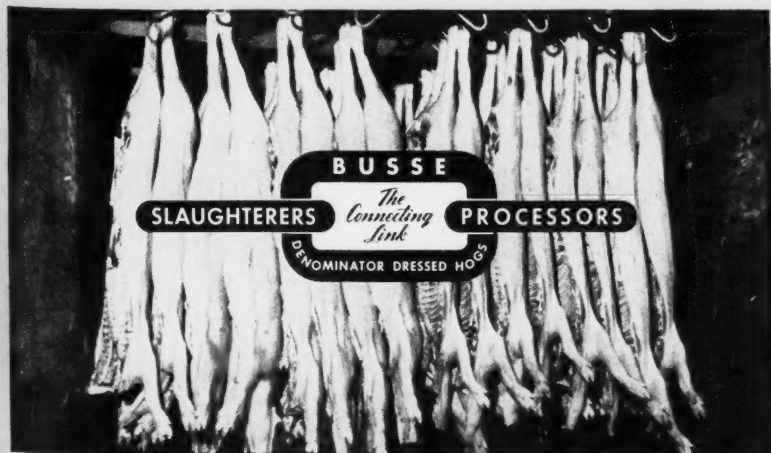


IRVIN A. BUSSE, Sr.



IRVIN A. BUSSE, Jr.

Write us for complete information and your handy size permanent personal copy of the BUSSE BASIC DRESSED HOG DENOMINATOR SCHEDULE.



**BUSSE**  
BASIC DENOMINATOR SCHEDULE  
PACKER STYLE DRESSED HOGS

DRESSED PIGS • DENOMINATOR • LIVE MARKET	DENOMINATOR • LIVE MARKET
54-72 @ 1.63 x	90-120
73-89 @ 1.55 x	120-140
90-107 @ 1.50 x	140-160
108-123 @ 1.46 x	160-180
DR. BUTCHERS • DENOMINATOR • LIVE MARKET	DENOMINATOR • LIVE MARKET
124-138 @ 1.43 x	180-200
139-154 @ 1.42 x	200-220
155-169 @ 1.41 x	220-240
170-184 @ 1.40 x	240-260
185-199 @ 1.39 x	260-280

Arbogast-Bastian Co., Allentown, Pa.  
 Armour & Company, Kansas City, Kans.  
 Ed. Auge Packing Co., San Antonio, Tex.  
 Boston Sausage Co., Boston, Mass.  
 L. S. Briggs Inc., Washington, D. C.  
 Broadway Meat Packers, Jonesboro, Arkansas  
 Bryan Bros., West Point, Miss.  
 Louis Burk, Inc., Philadelphia, Pa.  
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 S. R. Gerber Sausage Co., Buffalo, N. Y.  
 Glover Packing Co., Roswell, N. Mex.  
 Goren Packing Co., E. Boston, Mass.  
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## Serving More and More Leading Sausage Makers



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 Wilson & Co., Albert Lea, Minn.  
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 Wilson & Co., Scranton, Pa.  
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 Zenith Meat Company, Los Angeles, Calif.  
 Zenith Meat Company, Wichita, Kans.



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for  
catalog

Models for almost every size of plant

## The NEW BUFFALO CONVERTER

It reduces cutting time up to 50%... it lowers operating and labor costs substantially... it produces a finer textured product of higher yield. The secret is in the exclusive new knife design which operates at increased speed. Some sausage makers use this machine as a direct cutting converter thereby eliminating grinding and saving additional time. Write or call us or see your Buffalo representative today about the X-Series Converters.



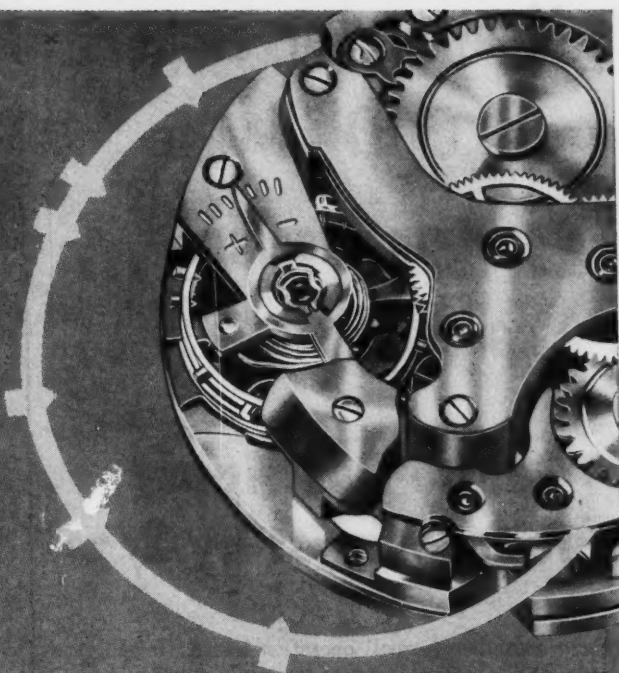
# Buffalo

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

# balance makes it tick...

In a fine watch, every spring, every bearing, every gear must be in perfect balance to make it "tick" accurately — day after day, month after month.



## Premier FRANK and WIENER SEASONINGS

are precision flavor balanced—with tolerances as accurately determined as in the finest timepiece. Each spice in Heller's Premier Seasoning is flavor balanced with every other spice and delicately regulated with laboratory-controlled accuracy. . . . Heller facilities provide exhaustive analysis and scientific research that

give the meat industry these superior seasonings. . . . Whether you prefer natural spice, soluble or semi-soluble, Heller's twenty perfectly balanced Premier Frank and Wiener Seasonings provide you with perfectly balanced flavor and a new measure of taste and sales appeal in every price range.

*Ask your Heller representative for the  
complete story—and free samples*



### B. HELLER & COMPANY

CALUMET AVENUE at 40th STREET • CHICAGO 15, ILLINOIS

*Serving the Food Industry Since 1893*



**Meat packer saves  
\$6,000 a year  
just in cleaning  
sausage sticks!**

## **Oakite Rustripper reduces cost by 2/3**

Even a relatively small operation like cleaning stainless steel sausage sticks can make a big difference in a packer's profit and loss statement. Here is what one leading packer, cleaning 3660 sticks weekly at a midwest plant, reports.

Sticks were cleaned manually with steel sponges until the local Oakite man suggested soaking in a 100 gallon tank in a solution of 1 lb. Oakite Rustripper per gallon. After running 43,920 sticks through the tank in 12 weeks, company estimates annual over-all savings at \$6,000.

Sticks are now better looking — clean, bright, always ready to use. And as a bonus, the tank is also used regularly to soak stainless steel molds overnight.

Maybe Oakite can save you money, too, on cleaning sausage sticks ... and on a dozen other maintenance cleaning jobs.

For more details about Rustripper and other specialized cleaning materials for the meat industry, call your local Oakite man or write to Oakite Products, Inc., 25 Rector Street, New York 6, N.Y.



Technical Service Representatives in Principal Cities of U. S. and Canada

Export Division Cable Address: Oakite

THE NATIONAL



# *Provisioner*

VOLUME 138

JANUARY 11, 1958

NUMBER 2

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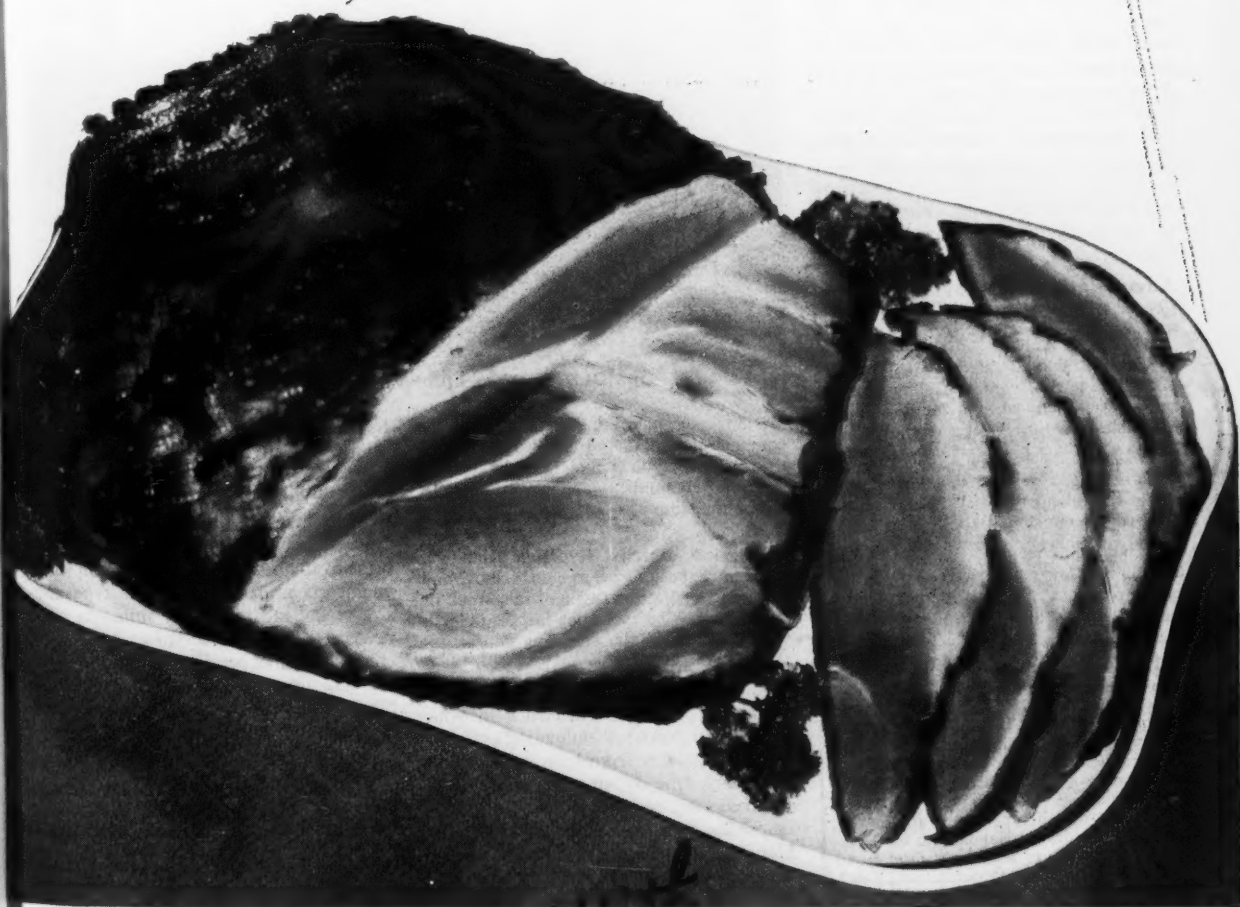
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PRAGUE  
under U  
2770548.



EXCELLENCE

*that wins warm compliments  
for the woman who cooks it  
the butcher who sells it  
the packer who cures it*



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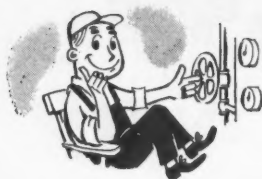
*Griffith*

THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 W. 37 St. • NEWARK 12, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave.

# Using Salt Efficiently

by INTERNATIONAL SALT COMPANY, INC.



## Hydraulic Handling—Quick, Economical Way to Move Salt into Storage

Here's a new, effective method for moving salt from delivery cars or trucks into plant storage, without disrupting other operations. Hydraulic Handling systems, already in operation in several plants, have eliminated the expense of mechanical unloading equipment, and cut down considerably on man-hours needed to do the job.

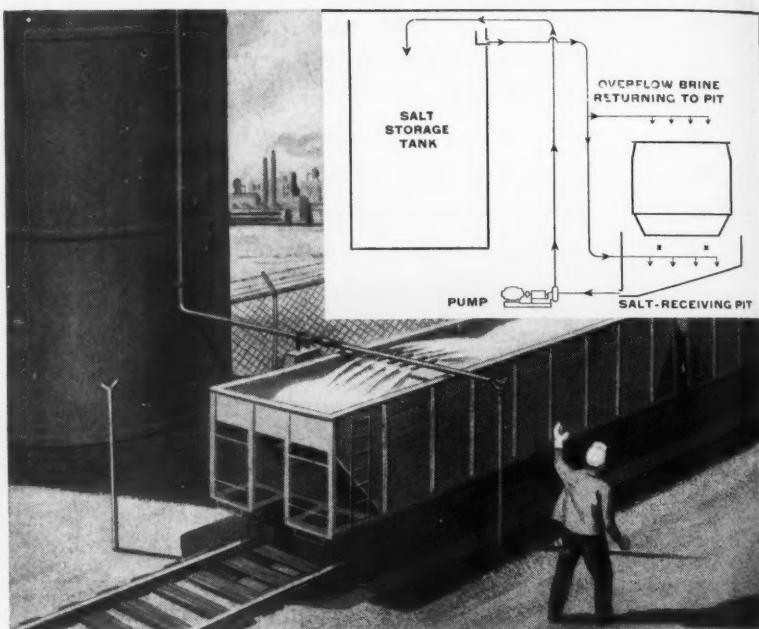
**What is Hydraulic Handling?** Very simply, Hydraulic Handling is the movement of granular salt in circulating saturated brine, through pipes. Referring to the diagram, you will note that dry salt from the hopper car is mixed with saturated brine in a salt-receiving pit, to form a slurry of the saturated brine and undissolved salt. This slurry is pumped through a pipe to a salt-storage tank. Overflow brine from the tank continuously returns to the slurring pit to carry more salt into storage.

**Advantages of Hydraulic Handling.** Every Hydraulic Handling installation has a number of exclusive advantages:

1. **Great flexibility.** Because pipes do the work of carrying salt, a Hydraulic Handling system can be installed anywhere in the plant. Piping is flexible, and can be run where it won't interfere with other plant operating activities.
2. **No need to move existing equipment.** Machines that might obstruct mechanical handling equipment simply don't get in the way of a Hydraulic Handling installation.
3. **Long life, low maintenance.** You need no safety guards... no roofing to protect salt from weather... no belt conveyors, eleva-

For rock-salt users, Hydraulic Handling is especially economical when used with combined wet-storage and dissolving tanks or with International Salt Company's famous Sterling Rock Salt Lixator. These units store Sterling Rock Salt the same way Hydraulic Handling moves it: combined with saturated brine. Thus the salt-and-brine slurry delivered through Hydraulic Handling to the Lixator is already in the correct form. The Lixator delivers 100%-saturated Lixate Brine through pipes to any point of use in the plant, and automatically makes more brine as needed.

From delivery to use, dry rock salt is never handled in plants equipped with both a Hydraulic Handling system and a Sterling Lixator.



POSSIBLE HYDRAULIC HANDLING INSTALLATION

tors or similar pieces of mechanical handling equipment. Also, there is never any salt dust that might corrode vital plant equipment. As a result, Hydraulic Handling installations have a long life, with very little maintenance expense.

4. **Unlimited capacity.** Hydraulic Handling systems can be designed to unload, move and store any amount and type of salt—rock or evaporated. Whatever your specific unloading needs, Hydraulic Handling can satisfy them.

**You can get more information** on how Hydraulic Handling can work in your plant to cut down salt-unloading and salt-handling expense from International Salt Company. One of our experienced Sales Engineers will be glad to work with you to determine the best system of Hydraulic Handling for your specific needs. He can also help you use salt efficiently in all your plant operations needing salt or brine.

Behind this qualified salt specialist are all the resources and experience of International Salt Company. We produce both Sterling Rock Salt and Sterling Evaporated Salt in all types and sizes... plus automatic equipment for making brine from both kinds of salt. So our sales engineer can recommend the type and size of salt most perfectly suited to your needs. He can also recommend the most efficient and inexpensive methods for storing, handling or using salt or brine. Ask him... send a card or letter to International Salt Company, Inc., Scranton 2, Pa. ... or contact our nearest sales office.

### INTERNATIONAL SALT CO., SCRANTON, PA.

Sales Offices: Atlanta, Ga.; Chicago, Ill.; New Orleans, La.; Baltimore, Md.; Boston, Mass.; Detroit, Mich.; St. Louis, Mo.; Newark, N. J.; Buffalo, N. Y.; New York, N. Y.; Cincinnati, O.; Cleveland, O.; Philadelphia, Pa.; Pittsburgh, Pa.; Memphis, Tenn.; Richmond, Va.

Service and Research  
are the Extras in

# STERLING SALT

PRODUCT OF INTERNATIONAL SALT COMPANY, INC.

# NEW! 1958 MODEL

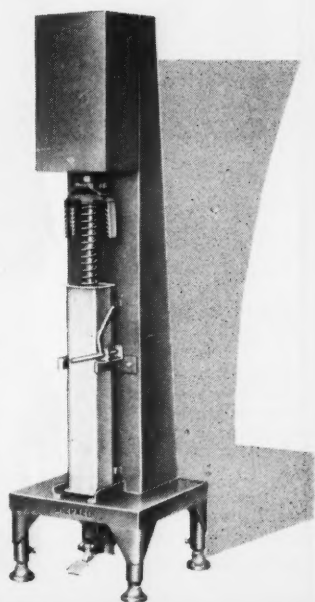
## MEPACO FOUR-BY-FOUR BOILED HAM FORMER



A 4" x 4" x 24" Mepaco single mold is positioned on the loading horn and locked into place. A seamed and fattened ham, with or without shank, is positioned in forming chamber with fat located as desired. Press a valve and the ham is squared instantly. Press a lever and the squared ham is forced into mold. Release clamp and mold is removed from horn. Complete operation requires approximately thirty seconds.

- New principle — ham formed before entering mold
- Yields firm texture loaf exactly 4" x 4"
- Eliminates air and jelly pockets
- Positive control in location of fat
- Accommodates larger hams than heretofore
- Yield of uniform slices is 5% higher
- Faster cooking time and 8% less shrinkage

- **Mold Cover Press** is for pneumatically closing the cover on Mepaco 4" x 4" x 24" mold. Mold is locked in position while cover is fitted. Cover is held in proper position during pressing; and automatically releases at end of pressing cycle.



For further information write Department P or Teletype OA 532.

# Mepaco

MEAT PACKERS' EQUIPMENT CO.  
Telephone KEllogg 2-1655 • 1226 - 49th Avenue, Oakland 1, California



# not an extra pound to spoil the picture



We mean your *profit picture*. When you are hauling payload, every pound counts.

Lightweight Thermo King hasn't an extra pound anywhere—some models weigh as little as 445 pounds.

Because it is made of tough, lightweight aluminum, because it is a single self-contained package, and because it is the most compactly engineered unit on the market . . .

## THERMO KING

TRUCK REFRIGERATION

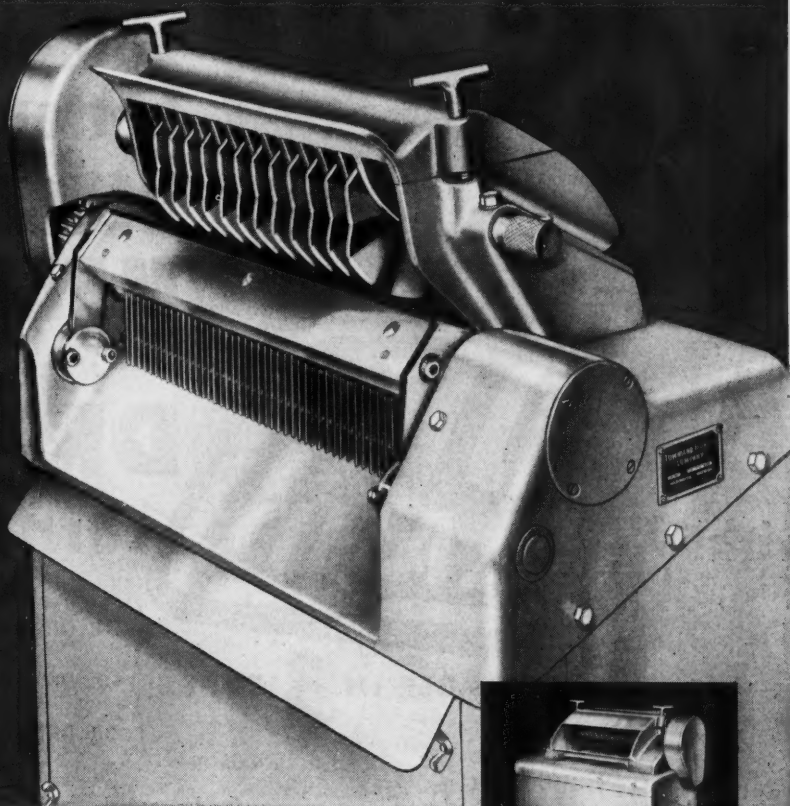
### *Weights Less*



NATIONWIDE SERVICE: Thermo King service stations on all important truck routes in United States, Canada and Mexico

THERMO KING CORP., 44 S. 12th ST., MINNEAPOLIS 3, MINN.

# Skin and slash jowls



## in **ONE** quick operation with the **TOWNSEND** automatic feeder and slasher

Now the operator who skins jowls can also slash them in the **same** operation by use of the Model 30A Townsend Automatic Feeder and Slasher. This attachment, which fits the Model 35A Townsend Pork-Cut Skinner, cuts deep slashes one inch apart to permit thorough inspection according to Government requirements.

In addition to jowl slashing, this attachment works equally well on fatbacks and other pork cuts which are to be processed into sausage or rendered.

### AUTOMATIC FEEDING

With the Model 30A attachment, the operator simply drops the pork cut into the feeding trough which in turn automatically feeds the cut into the slashing blades. This automatic feeding permits a speeding-up of the

pork-cut skinner on which it is used, hence a speeding-up of the skinning operation itself—a time and money-saver.

A further advantage results in the fact that slashing of pork cuts makes them more flexible, thus permitting them to flatten-out for better and more complete skinning, especially of tender skins. In the case of cuts which are to be rendered, these render-out faster because of the slashes.

The attachment can be used in combination with the Townsend Liver Loaf Attachment, resulting in faster production on sheets of fat for use in covering liver loaf.

Write today for full details on the Model 30A attachment. And ask about the Townsend Belly Skinner and the Townsend Membrane Removal Machine for beef.

**TOWNSEND ENGINEERING COMPANY** 2421 Hubbell Avenue, Des Moines, Iowa



with

AVAILABLE IN **3** TYPES

you get  
better conditioned  
**COMMINUTED  
MEATS**

**DRI-SWEET**  
corn syrup solids

OK DRI-SWEET .. (42 DE) Powdered  
OK DRI-SWEET .. (LOW DE) Powdered  
OK DRI-SWEET .. (42 DE) Granulated

Luncheon meats, smoked, cured and preserved meats . . . all your comminuted products . . . are seasoned better, conditioned better with OK DRI-SWEET corn syrup solids. In fact **ONLY** OK DRI-SWEET provides a combination of *so many advantages in a single seasoner!*

OK DRI-SWEET corn syrup solids will help you produce a more stable, uniform product, with good color, better texture, improved appearance, and increased shelf life. Why?

OK DRI-SWEET is pure, nutritious carbohydrate from corn syrup. It is

a white, finely granulated solid. In use it is transparent and colorless. Reduces watering off during processing and storage, there's less shrinkage, and its dextrins contribute to better texture. Helps prevent separation of water and fats, is a better binding agent; makes removal of sausage casings easier, too.

DRI-SWEET is less sweet . . . permits use in greater quantity for maximum fill. Easy to handle too . . . in chopping or mixing machines or in a preblend of seasonings. Packed in convenient 100 lb. moisture proof bags.

Write today for detailed data on how OK DRI-SWEET corn syrup solids can help you improve your comminuted meats, or ask to talk to a Hubinger Food Products Technician. You'll find him and the Hubinger Customer Research Service OK too.

# The Hubinger Company

**KEOKUK, IOWA**

NEW YORK • CHICAGO • LOS ANGELES • BOSTON • CHARLOTTE • PHILADELPHIA





# pink *and* plump

**extra-bright pink bloom and savory flavor**



See those pink plump beauties in the pan? That's what we mean! MAYER'S NEW WONDER PORK SAUSAGE SEASONING gives you the finest attributes of natural spices and soluble seasonings to provide extra-bright pink bloom and a fine, full flavor. Ask the "man from Mayer" or write for batch-size test sample. Just tell us the size of your production block and whether you want regular strength, light sage, no sage, or southern style.

## **SPEAKING OF SAGE**

Our sage is the finest Yugoslavian quality; perfect silvery leaves from the world's best crops, grown along the Dalmatian coast. Of course, we pay more for these cleaner, fresher colored leaves. But they alone, of all the world's sage, translate into the perfect sage flavor for our blends.

**H. J. MAYER & SONS CO., INC.**

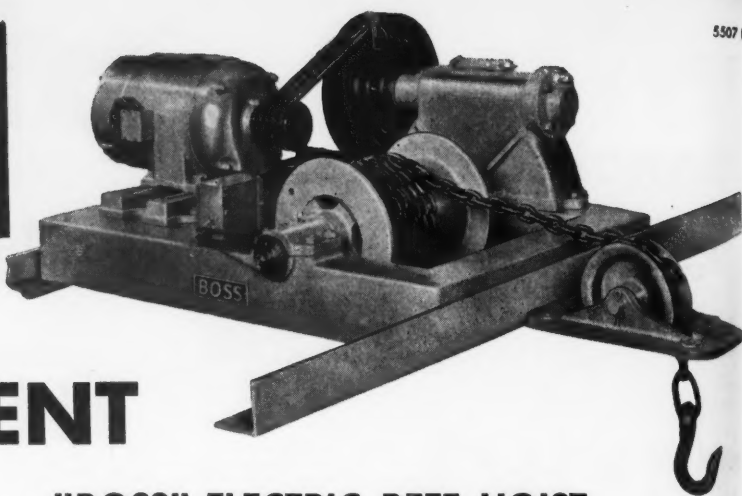
6813 South Ashland Avenue • Chicago 36, Illinois

Plant: 6819-27 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

# BOSS

## BEEF EQUIPMENT



### "BOSS" ELECTRIC BEEF HOIST

"BOSS" Electric Beef Hoists are available in a variety of sizes and speeds for raising cattle to the bleeding rail, lowering to the dressing bed, elevating to the dressing rail, and for operating knocking pen doors and other miscellaneous equipment.

These hoists may be furnished with 5 H.P. motor at a speed of 90 feet per minute or with

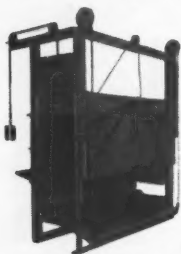
7½ H.P. motor at a speed of 120 feet per minute. Lift capacity is 2000 pounds at these speeds.

Magnetic starter with raise and lower push button control and limit switch is recommended when landing carcasses on bleeding rail, or drum switch with pull ropes may be provided for the dressing bed area.

### THIS IS THE COMBINATION THAT CUTS YOUR COSTS

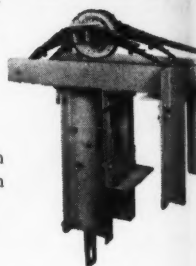
Exhaustive tests and years of study have gone into each and every unit of "BOSS" Beef Equipment and Machinery. The many improved and patented features can increase production and decrease costs.

"BOSS" Knocking Pen



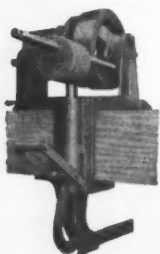
"BOSS" Knocking Pens, single, double, or tandem, position the animals properly for knocking and discharge the stunned animals to the dry area without manual assistance.

"BOSS" Landing Device



"BOSS" Landing Device for smooth and positive transfer of animal from hoist to rail.

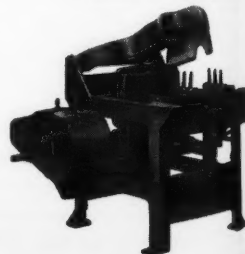
"BOSS" Dropper



"BOSS" Friction Carcass Dropper with five coil spring actuated hook return. Internal expanding brake for positive action. Hook alignment is automatic. Rail end is always closed either by hook or safety stop. Operator has constant and complete control. All exclusive and patented features.

The "BOSS" Safety Beef Head Splitter with 5 H.P. brake type motor offers all of the operating and safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented and unobtainable in other makes of equipment. Rigid cast iron construction greatly reduces wear due to the jarring shocks of operation.

"BOSS" Head Splitter



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

# PACKERS POWDER CURE.

INTEGRATED

**safer—faster—surer**



Scientifically balanced by pre-matching the crystals of all individual ingredients to specific size so that perfect integration takes place in our 4-Way controlled process.

Better flavor, color, shelf life  
thru research in food chemistry

## KADISON

**Schoemaker LABORATORIES**

Fine ingredients for the food industry

703 W. ROOT • CHICAGO 9

ILLINOIS, U.S.A.

### SEND FOR A DRUM ON APPROVAL

- \*Packers Powder® Cure is not made in the old fashioned mechanical mixing method
- \*Packers Powder® Cure is not made in the outmoded fused system of yesterday
- \*Packers Powder® Cure is made in specially designed pulverizers and integrators
- \*Packers Powder® Cure is approved by leading chemists and scientists



# BOSTON Prefers **Frick** Refrigeration



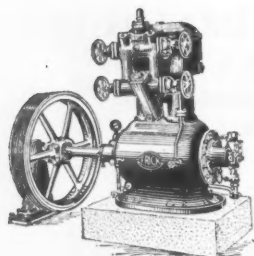
*Shown on Photo . . .*

- A. Colonial Provision
- B. Chamberlain Company
- C. Samuel M. Gertman
- D. Irving Levitt Company
- E. T. F. Kinnealey & Company
- F. Central Beef
- G. North American Packing
- H. Columbia Packing

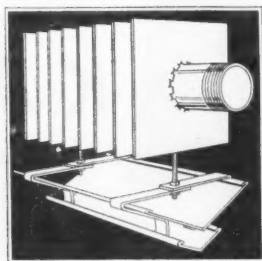
Photo courtesy of New Haven Railroad

Eight of the new meat processing plants in Boston's South Market Terminal are already Frick-equipped. This new Terminal is the most modern wholesale meat and produce market in America and includes the latest developments in processing and machinery.

Frick-engineered systems—known throughout the world for over 75 years—can answer all of your refrigeration problems. Write for information on your particular requirement or the name of your nearest Branch Office or Distributor (no obligation for estimates).

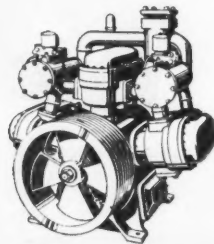


HEAVY-DUTY COMPRESSORS



PRESTFIN PIPE COILS

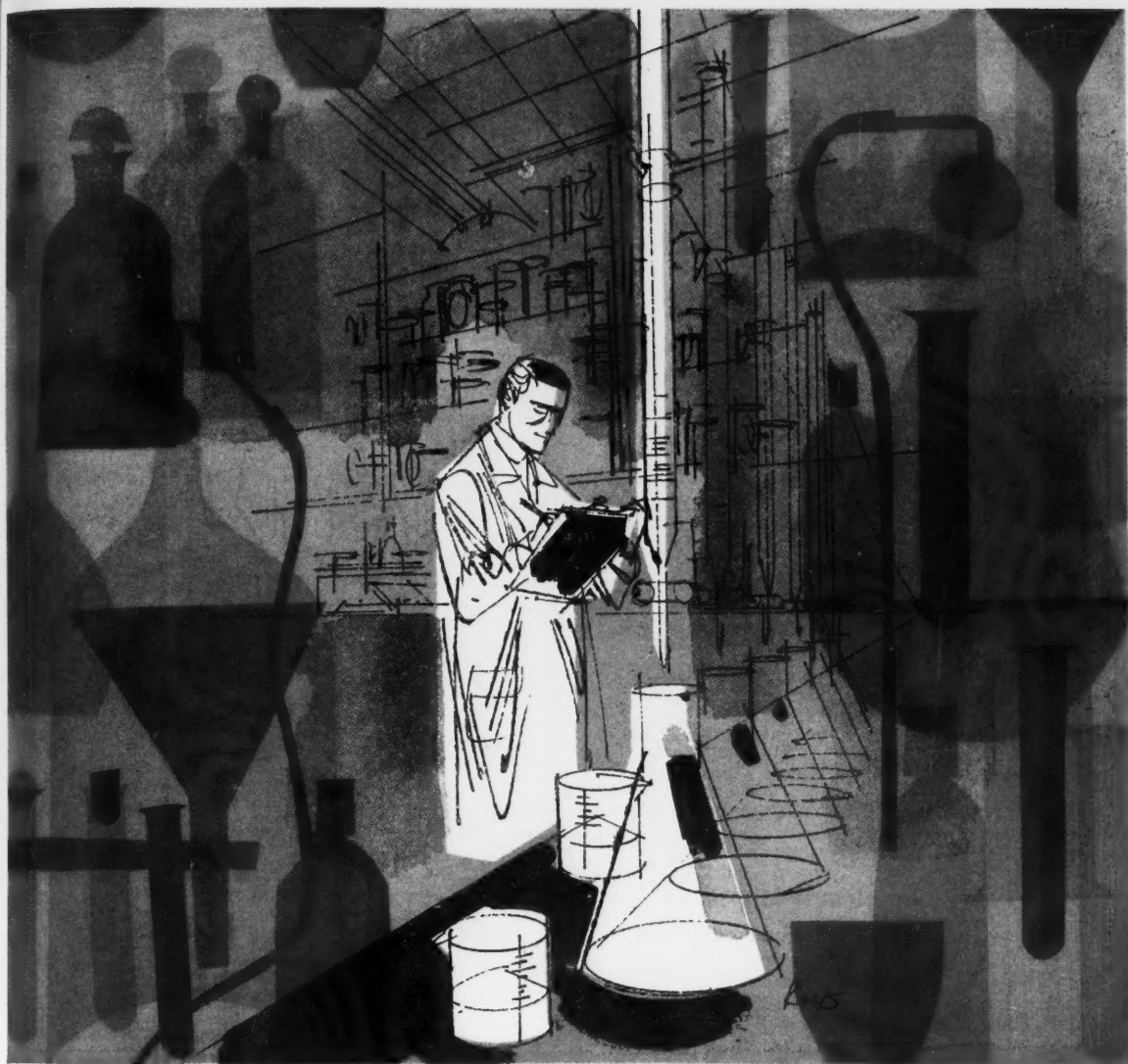
DEPENDABLE REFRIGERATION SINCE 1882  
**FRICK CO.**  
 WAYNESBORO, PENNA., U. S. A.



"ECLIPSE" COMPRESSORS

Mort  
fines  
14,00  
Th  
your  
on w  
is va  
will  
of un  
  
Mort  
salt  
pers  
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THE



*Salt chemists in each of Morton's nine plants constantly check the quality of the nearly 100 grades of salt Morton sells to industry.*

## Only Morton can offer you the right salt for every industrial use, coast to coast

Morton, the only nation-wide salt company, produces, refines, and delivers nearly 100 different grades of salt for 14,000 industrial uses.

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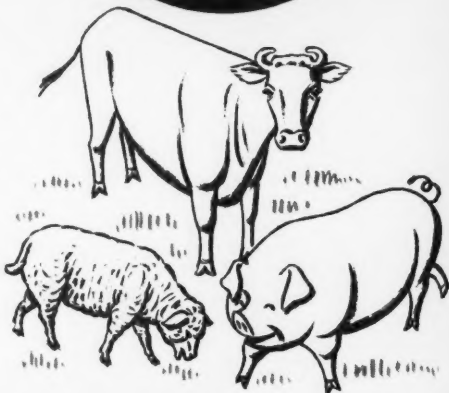
- technical service in connection with your
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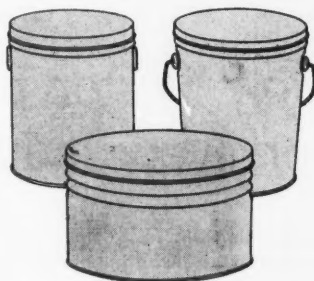
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SOLVE YOUR  
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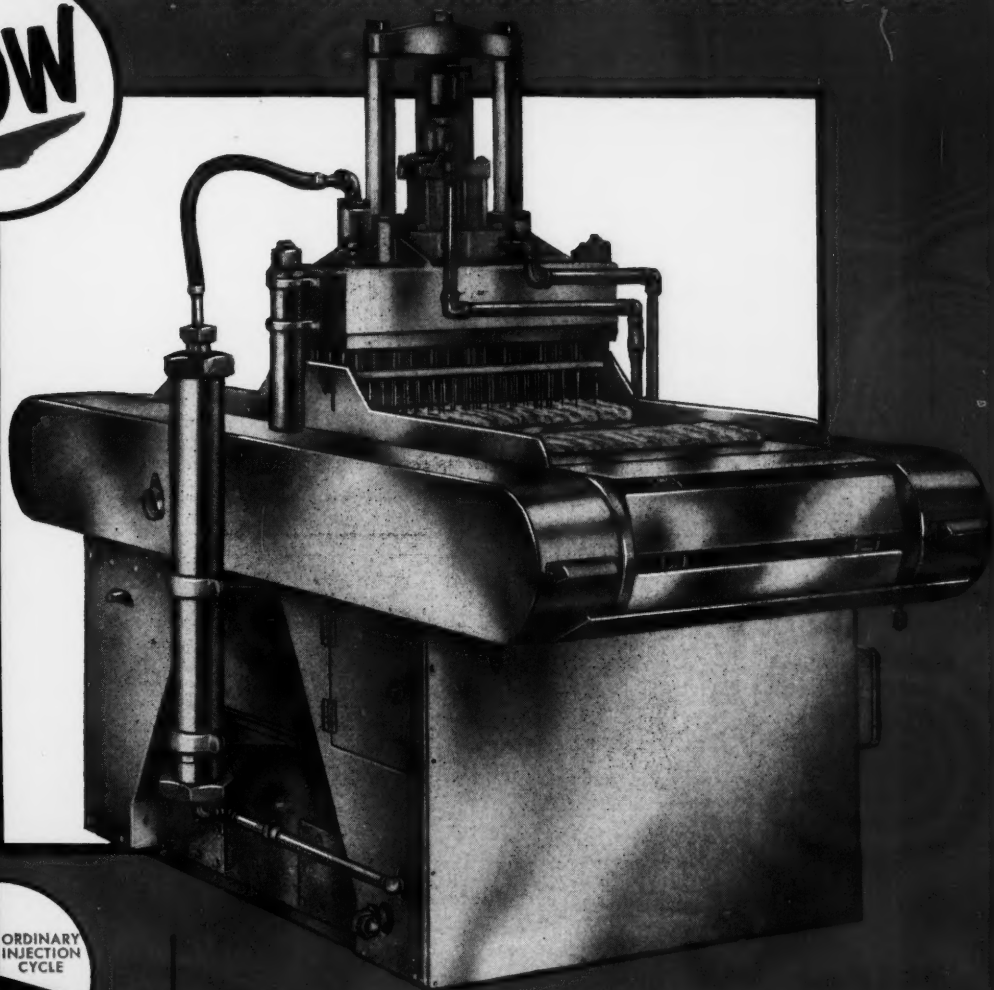
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**UNIFORM FLAVOR CONTROL**  
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**NOW**



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**GLOBE'S PROCESS GIVES  
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A controlled bacon cure is now possible, an exact, uniform cure to match your own recipe, including the all-important sugar content YOU select. The Model 52 will pay for itself in a short time because the curing period is reduced to 24-48 hours—and the yield is measurably increased. The average capacity of the Model No. 52 is 420 bellies per hour. This controlled, uniform cure means a uniform flavor control never before possible — It means greater customer satisfaction and acceptance — It means more repeat sales, more steady profits for you.

Let your Globe salesman tell you more about this new Model No. 52 Inject-O-Cure today.



The **GLOBE** Company

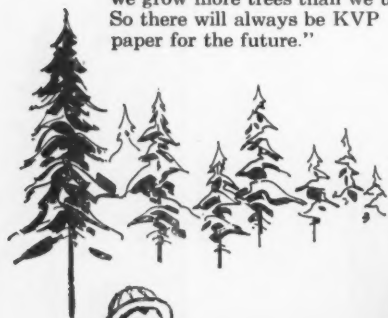
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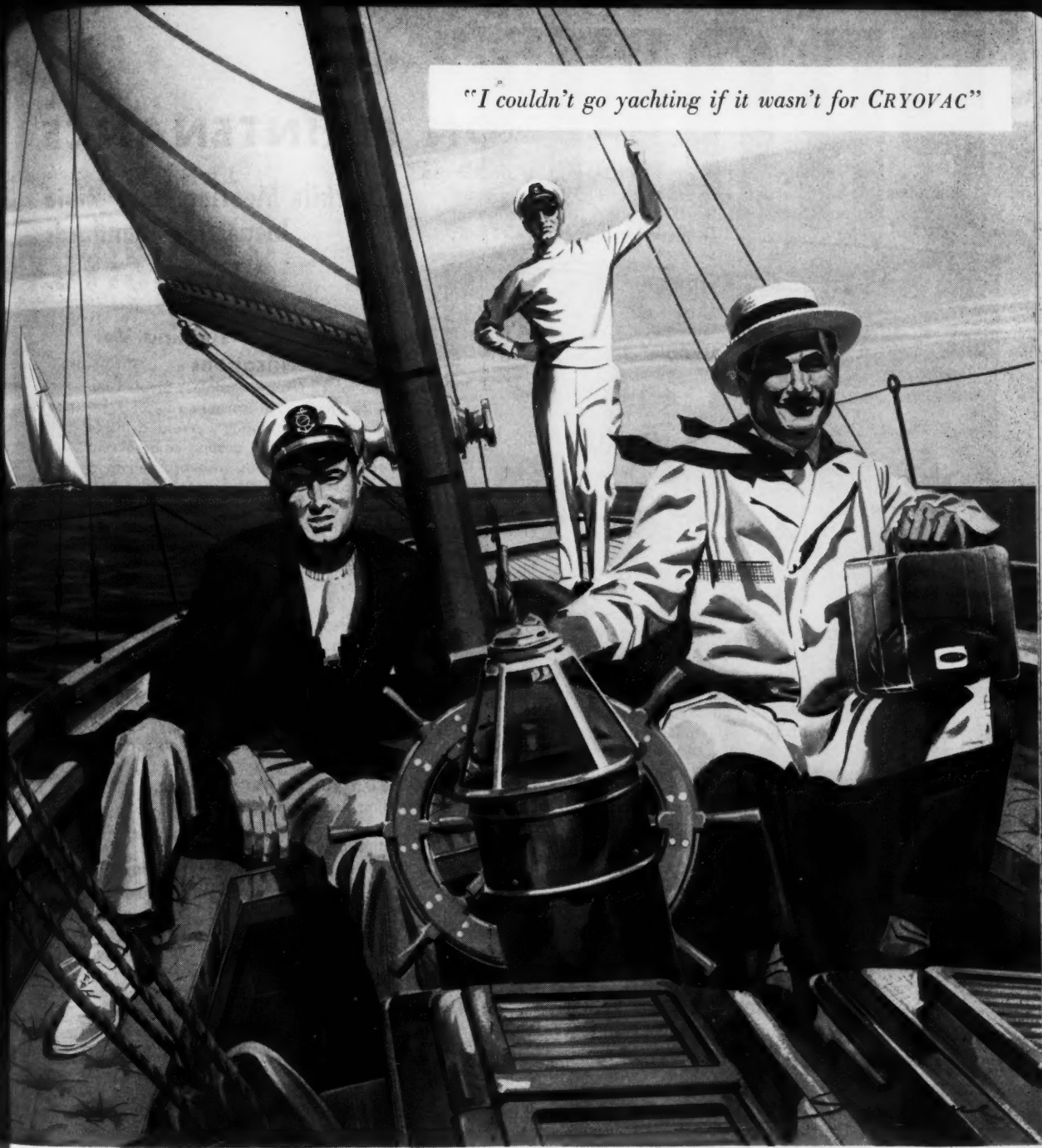
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You may not earn enough extra this month to buy a yacht, but you can turn a great new profit on corned beef when you pack it in CRYOVAC—like F & M Packing Company of San Leandro, California.

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The SOLID STAINLESS construction eliminates all corrosion and contamination. A minimum of labor is required on the cleanup of rust-free and oxidation-proof surfaces.

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**SKIDS:** Fabricated of Flat Stainless Steel Bars, 2" x ¾". Skid legs are welded continuously under tank to two 2" x 2" x ¾" Stainless Steel angles for full distribution of tank load.

**DIMENSIONS:** Inside Width: 36" — Length: 48" — Depth: 36". Overall Height: Built to Customer Requirements.

**CAPACITY:** 36 Cubic Feet. 270 Gallons. 2000 Lbs.

**NOTE:** The dimensions of the tanks can be altered to suit specific requirements for a variety of uses.

**DOUBLE YOUR CAPACITY** without increasing floor area by stacking vats two high. Special stacking plates are optional.



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# News and Views

THE NATIONAL

## PROVISIONER

VOL. 138 No. 2

JANUARY 11, 1958

### Two Healthy Upstarts

In speaking before the convention of the American National Cattlemen's Association this week, fact finder Herrell DeGraff (see page 35) said a number of significant things about the meat industry. In one instance he quoted USDA economist Willard Williams to the effect that concentration in meat packing is now less, and competition is greater, than at any previous time in the last 50 years. In another case DeGraff observed that there is a notable trend in meat packing toward specialized and one-specie plants of relatively high efficiency.

The two plants featured in this week's PROVISIONER provide good examples of the type of specialization DeGraff mentioned, and furnish good reason (when multiplied manifold) why Williams' observations are true.

Both of these companies are young enterprises. In one case an organization successful in specialized beef slaughtering has gone on to build a pork plant combining CO<sub>2</sub> immobilization with low labor factor hog slaughtering and dressing. In the other, a youthful concern which has built a specialized beef business within a few years, has taken a position of industry leadership in adopting promising new methods of hide processing and handling.

Many alert and progressive meat enterprises, of which these two firms are typical, have started in business or had their greatest growth since World War II. While a lot of them seem to be located not far from the Missouri River, a number can be found scattered throughout other good producing areas of the country. We take some personal pleasure in observing (Texans and Californians don't note) that the plants mentioned in this week's NP are located in Iowa.

They furnish good evidence that the cries of "concentration," "monopoly" and "limited opportunity" are not true, and that the industry's self-renewing vitality is (amazingly) as strong as ever.

If the meat industry has ills, and it has, they should not be attributed to any reduction of competition through artificial restraints applied within the industry.

**The Cooley Bill** (HR-9020), supported by the USDA as a solution to the controversy over packer jurisdiction, was endorsed by the American National Cattlemen's Association this week at the close of the organization's 61st annual convention in Oklahoma City. The bill would give the Federal Trade Commission jurisdiction over packer activities not normally a part of the meat packing business but would retain primary jurisdiction over the industry in the USDA. Earlier, the cattlemen heard Don Paarlberg, assistant secretary of agriculture, speak in favor of the Cooley bill. Paarlberg revealed that as part of its stepped-up investigation of packer activities, the USDA has created within the Packers and Stockyards Branch a separate packer section with specific responsibility over the industry.

The American National also urged the USDA to proceed with the development of a grading system in which present quality grades would be divided and identified into groups differing in yield of major retail cuts and ratio of fat, lean and bone. Such a "dual grading" system, in the developmental and discussion stage only, is being considered by the federal grading service. The American National resolution reaffirmed the association's stand in opposition to mandatory grading and in favor of voluntary grading.

In other action, the cattlemen resolved "to do everything possible" to restore the rail rate ratios between meat and packinghouse products, and livestock, westbound, existing prior to August 15 when the rates on meat and packinghouse products were reduced. Congress was urged to appropriate adequate funds for meat inspection, and the USDA was asked to improve and expand market reporting on live cattle and dressed beef and to initiate a monthly cattle and feed report. The convention delegates directed the American National to work for the passage of check-off legislation to provide funds for a self-help beef promotion program. HR-7244, which would provide for deductions from funds due producers from the sale of livestock, is pending before Congress. The House refused to vote a rule for the bill's consideration toward the close of the last session so no action was taken on the measure at that time.

**The 12th Annual** convention of the Western States Meat Packers Association next month will open with a look at labor and will take up many other timely subjects during four days of meetings. The convention will be held on Monday through Thursday, February 17-20, at the Sheraton-Palace Hotel, San Francisco. William H. Smith, director of the department of research and analysis, Federated Employers of San Francisco, will address the Monday session on "1958—What Will It Mean to Labor?" The new WSMFA accounting manual will be presented officially on Tuesday by Norman Brammall, president of Food Management, Inc., Cincinnati, and Ellis T. McClure, management consultant. Speakers on that day also will include E. A. Iversen, vice president in charge of loan supervision, Bank of America, San Francisco, who will discuss "Financing Your Business." Among other topics presented on Tuesday will be "Prospects for Increasing Our Exports of Animal By-Products in 1958" and "Market Development for Hides and Skins in Europe." "New Developments in the Elimination of Cattle Grubs" also will be discussed on Tuesday.

**Suspension Of** the railroads' proposed lower eastbound meat rates from Midwest to Atlantic Coast points is asked in petitions filed by the American National Cattlemen's Association, the National Wool Growers Association and the National Livestock Producers Association. The new reduced rates are to become effective January 17 unless suspended.

# Sioux City Pork Plant is First All-New Unit With CO<sub>2</sub> Immobilization

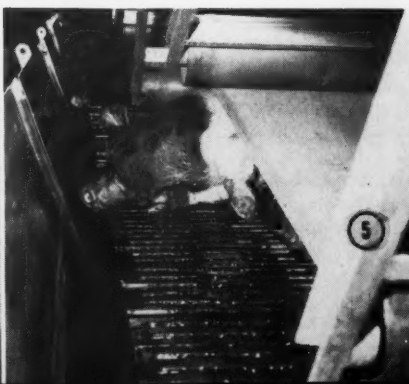
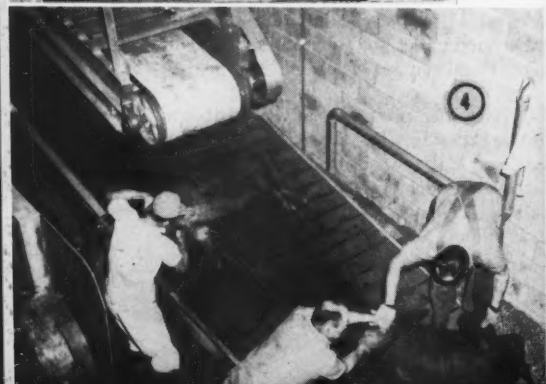
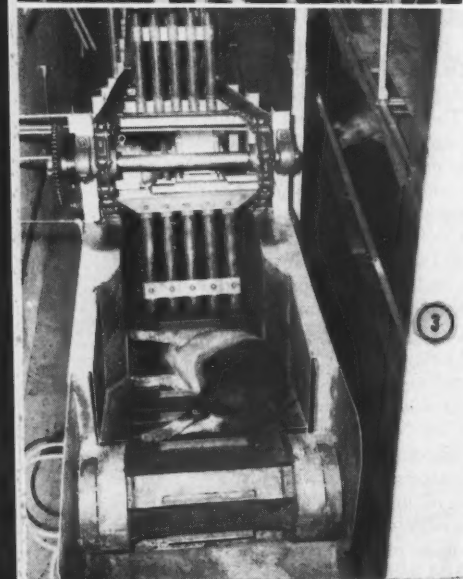
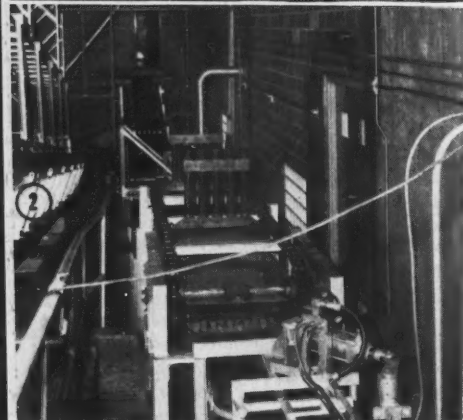
By GREGORY PIETRASZEK, Technical Editor

**S**IOUX City Dressed Pork, Inc. of Sioux City, Iowa, the first all-new plant to utilize the Anco-Hormel immobilizing and prone sticking technique and equipment for hog slaughtering, began operations on December 10, 1957, and management plans to have the dressing line functioning at its rated capacity of 600 hogs per hour within 30 days.

The new firm is headed by the aggressive management team that has already made a success of dressing beef in a straight slaughter and boning operation at Sioux City Dressed Beef, Inc. (see *THE NATIONAL PROVISIONER* of February 2, 1957, for details on this plant.) The merchandising ideas proved successful in the beef operation prompted the building of the pork plant, and the same urgent tempo characterized the construction of the latter. On June 23, 1957, Lloyd Needham, president of the new firm, received bids and preliminary drawings for equipment layout from his primary equipment supplier, Allbright-Nell Co. of Chicago, and on December 10 killing operations began. However, nothing was left to chance in planning and construction since only one minor adjustment was required for a conveyor support during the initial shake-down period.

The plant embodies the thinking of Lloyd Needham, a 25-year industry veteran, who believes that dressed hogs can be merchandised successfully from a plant designed to slaughter them in an economical manner. With a carcass cooler capacity of 5,000 head, the firm will have the volume to select dressed carcasses to meet the narrow specifications of its customers,

1. View of shunting gates with which the hogs are marshalled into single file for movement into the immobilizing unit.
2. Pusher bars on the immobilizer position the hog and nudge him forward. The bars are part of an endless chain.
3. The immobilized hog is discharged from the CO<sub>2</sub> tunnel.
4. Hog is made ready for the sticker. The shoulder section is placed on depressed and slotted portion of flight.
5. Hold-down belt and rollers restrain hog during bleeding period.
6. Sections of the blood trough are dropped for cleaning. Slideaway bars are pushed in and the whole section then drops.
7. Dunkers and pump keep hogs moving forward in scalding tank.
8. Hogs are gambrelled with steel sticks on the moving top conveyor.
9. Hogs slide from gambrel table to the automatic singer. The burners direct flame at all parts of the carcass.
10. Singed carcasses are conveyed to the horizontal shaft polisher and thence to the high and low shavers.



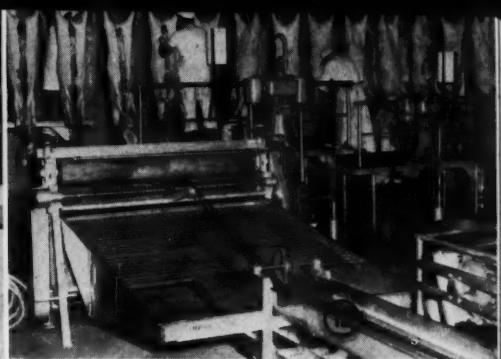
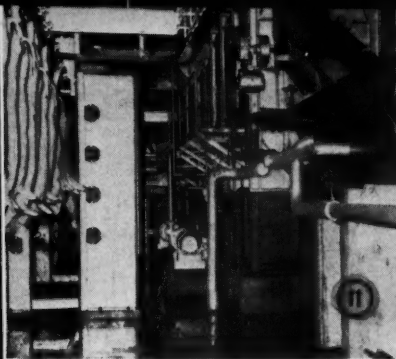
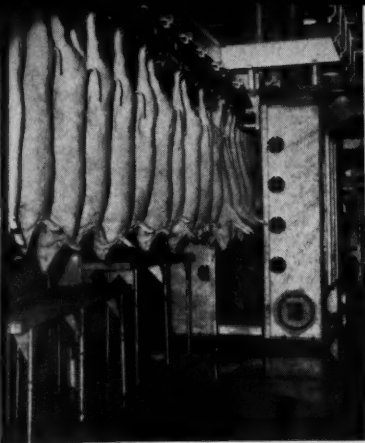


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11. Dehairers and scalding vat are mounted so they can be serviced with ease. Aisleway pumps feed the dehairers.

12. On entering dressing floor hogs pass head dropping and inspection, brisket and belly opening and bung dropping stations.

13. Carcasses are then spread and eviscerated.

14. Moving platform is used by the eviscerators to do a better job.

15. Line of hogs as they move from viscera inspection to splitting station. Drive unit above powers the main finger, viscera inspection and separation conveyors.

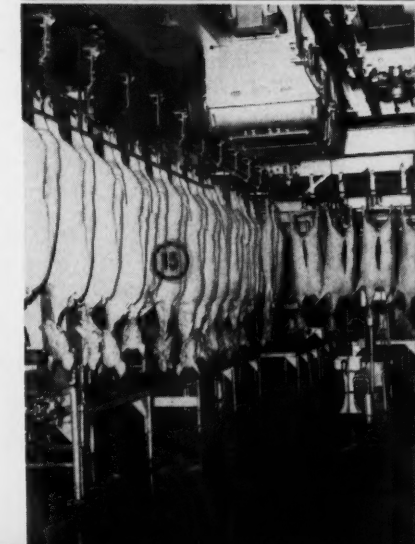
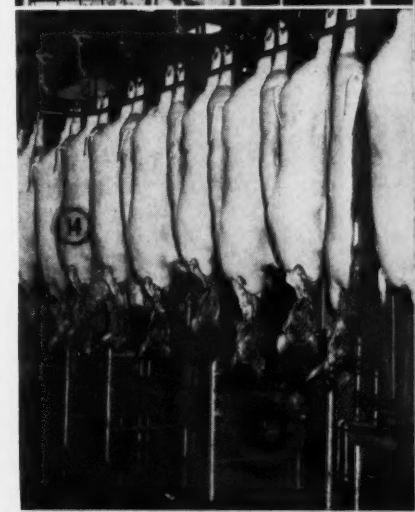
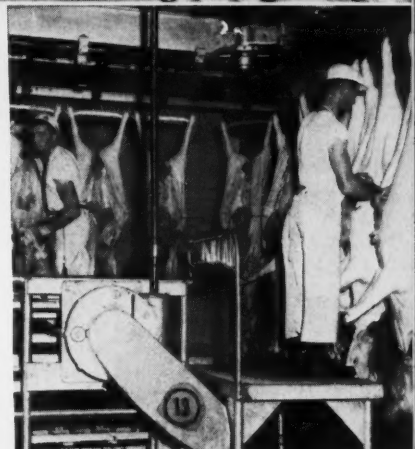
he comments. The refrigeration system, which was designed by Carter Dennis, local business man and refrigeration contractor, has the capacity to chill rapidly for prompt shipment, an essential factor in shipper dressed hog operations.

The decision to enter the dressed hog business sprang, in part, from the nature of the local hog market, from which a large percentage of salable receipts was being shipped. It is more economical for the processor to buy these hogs dressed than alive, declares Needham. He is supported in this belief by approximately 150 local business men who are stockholders of the new corporation.

The rough layout for the plant was drawn by Needham, who also selected its site, a tract of land at the end of the Sioux City Stock Yards' hog alleys. This location simplifies driving and lessens the shrink the packer has to take. When hogs are driven any distance they lose some weight and this loss rests on the packer since he buys them at the billed weight at the stock yards.

A driveway at the rear of the plant connects the firm's holding pen with the stock yards' hog alleys.

There were a number of reasons for electing to use the immobilizing and prone sticking technique, Needham says. First, it is the modern method of hog slaughter that has the approval of all groups. Second, it is the easiest way to slaughter hogs since the animal is perfectly quiet when he is stuck. Yield is greater since all of the freed blood is salvaged and there is no shoulder sticking. Third, the quality of the product is safeguarded since it has been demonstrated that prone sticking and bleeding eliminate most of the blood clots in hams, an important





MID inspector Dr. L. I. Zaar makes viscera examination.



VISCERA separating conveyor is in foreground; inspection conveyor at back.

consideration for the processor who is the firm's customer.

The whole kill floor layout was devised by Allbright-Nell engineers in cooperation with William Hoagland and Needham. Anco furnished and Hoagland supervised the installation of all the major pieces of equipment on the kill floor.

The hog dressing operation is conveyORIZED and management intends to conveyORIZED all the auxiliary operations so that there will be only two trucks on the floor, one for the sterilized heads and a pan truck for the brains. The fancy meats will be conveyed to the offal cooler for chilling and packaging. (The plant has a 400,000-lb. capacity sharp freezer that holds a temperature of  $-35^{\circ}$  F.)

At the beginning of the operation the hogs are driven from the inside holding pen into a triangular enclosure that feeds two single file chutes which are made of welded light weight piping to prevent bruising. The 50-ft. chute is equipped with two spring-mounted restrainer bars that allow the hog to move forward but prevent him from turning back. At the entrance to the immobilizer tunnel, an air-operated shuttle gate feeds the immobilizer and shunts the hogs into a single file. The operator activates these gates with an air cylinder. He has an electric prod pole and coordinates the release of a hog from a single

chute with the forward movement of the immobilizer pusher-holder bars which contact the hog on his rump and push him forward firmly but gently.

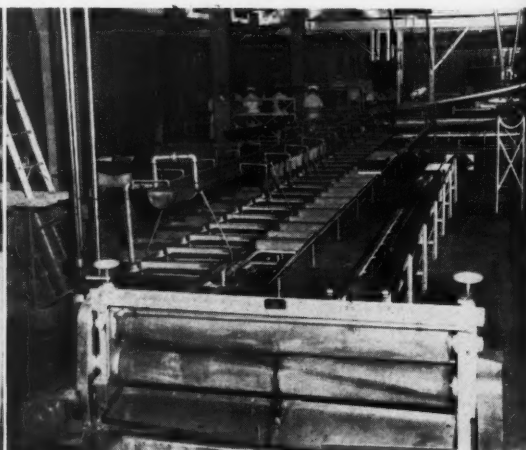
The immobilizer tunnel, which is approximately 65 ft. long, starts with a decline which brings the hog into the gas chamber. Here he is exposed to the  $\text{CO}_2$  gas for about one minute. The controls which monitor the gas concentration were furnished by Pure Carbonic Co. A rapid venting valve can be used to prevent overexposure in case of a dressing line shutdown. The plant has a Pureco outside storage unit for holding liquid  $\text{CO}_2$  which it elected to use for reasons of handling economy. This unit holds 3,600 lbs. of liquid gas. It takes approximately 1 lb. to immobilize three hogs.

The immobilized hog is discharged onto a chute that deposits him at the prone sticking station. While most hogs come out snout first, a few manage to turn and have to be positioned for the sticker.

The prone sticking and bleeding conveyor is 170 ft. in length with a superimposed roller hold-down section measuring 120 ft. The front of the conveyor's steel flights is depressed about 2 in. and slotted. The immobile hog is positioned for sticking by placing the shoulder section on the depressed portion of the flight. This aids in bleed-

PLUCK SEPARATION station from which the different elements of viscera are chuted to the sections where they are worked up.

WHEN FULLY OPERATIONAL the viscera separating conveyor will feed middles directly to stripper in foreground.



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ing. The blood flows through the slots into a stainless steel trough and is piped into a blow tank from which the liquid is blown into a local renderer's trucks.

The stuck hog passes under the hold-down belting with a series of rollers weighing approximately 60 lbs. Each holds the hog in position as he is bleeding. There is none of the reflex movement found in rail bleeding which is responsible for much internal ham bruising. (See NP of April 14, 1956, for the original plant studies on prone sticking.) The hold-down conveyor is suspended from the ceiling.

The sides of the bleeding trough rest on slideaway bars devised by Anco. In cleaning up, the bars are pushed in and the section of the trough lowered for washing.

The bled hog discharges into a chute that passes through a wall opening and dumps him into a 114-ft.

**STOMACH** slimer which is fed automatically by drain ring is being inspected by Dr. H. J. McCauley of MID and manager William Hoagland.

scalding tank with four reciprocating dunker elements. The dunkers and the circulating pump which discharges water in a forward flow pattern move the hogs through the scalding cycle. There is a platform for the supervising operator. The temperature in the scalding tub and dehairing machines is regulated by recording controllers.

The scalding tub length is sufficient to achieve good hair loosening without any risk of overheating. The delivery conveyor carries the hogs into the first of two Anco U bar dehairers with a rated capacity of 770 hogs per hour. The dehairers, the delivery conveyor, hair conveyor and dunker are individually driven. The pumps on the dehairer recirculate the water at a rate of 750 gpm. The screened hair is discharged into a chute that empties into a service truck located in the basement.

The dehairing machines and scalding tub are mounted on concrete supports that allow easy servicing of the valves, pumps, etc. The dehaired hogs are discharged

**SPIKES** on workup table move heads into best position for each job.

onto a moving gambreling table, and, when trolled, are slid off to make a right angle turn to enter the automatic singeing unit. As a hog passes through, a predetermined amount of gas is fed into the burner tips. The burners are spaced to singe the animal from top to bottom, at the snout and at the crotch. If no hog passes through, the burners remain on pilot.

Management intends to install a trolley washing conveyor that will be loaded with the freed trolleys and gambrels at the loading dock, will carry them through the detergent wash, rinse and oil baths and deposit them on the rail magazine feeding the gambrel table.

From the polisher the hogs move past the shavers' platform and make a 90-deg. turn to enter the dressing floor proper. The scalding and dehairing areas are separated by a wall from this main section.

The dressing floor is approximately 120 ft. x 45 ft. in size. On the first leg of the pusher conveyor the shaved hogs pass a washer, at which point a rail loop can be used to cut improperly cleaned hogs, and continue to the head dropping and inspecting station.

The conveyor doubles back on itself and passes the raised brisket and belly opening stations on one side and the bung dropping station on the other. It continues to the spreader insertion station and then turns 90 deg. and begins its flight parallel with the 60-ft. viscera inspection table. A novel feature at this station is a moving platform for the eviscerators, which was installed at the suggestion of the MID. By moving the eviscerator along with

[Continued on page 33]



REFRIGERATION units discharge chilled air into plenum above from which it descends through the slots between the planks.



# Spencer Tries New Ways With Hides

## *Demanuring — Fleshing — Curing — Trimming Palletizing — Handling*

RIGHT: Gerald Pearson (left) and president Tom Mehesan appear pleased over a report on cellar operations. BELOW: During fleshing operations the hide is fed toward the workers. Upon completion of the second fleshing, the hide is placed on green inspection platform. The curing vats are located across the aisle from the inspection stand. A filled vat can be seen in the foreground; workers are loading the one farther on.



**F**IRST among beef processors to prove the value of mechanical hide fleshing and handling to more exacting tanner specifications is the Spencer Packing Co. of Spencer, Ia., which for the past six months has pioneered in the use of this technique. Economically successful beyond the early hopes of both packer and tanner, the system is said to be one of the most important forward steps in beef plant procedure in the past 25 years.

Hide cellar renovation in 1957, together with construction of a new office and engine room, completed six years of steady growth during which Spencer management worked toward its original aim of developing one of the finest beef plants possible.

Guided by Tom Mehesan, president and manager; "Bud" Pearson, treasurer and sales manager, and Ed. Woldahl, superintendent, the firm in 1952 took over an old plant processing 200 hogs and a few cattle a day. Pork processing was eliminated immediately and cattle slaughter increased. The plant now has a capacity of 2500 cattle weekly and is recognized as one of the most modern beef establishments in the Midwest.

Although the firm has made many improvements in the physical plant and operating procedures in recent years, one of the most interesting departures has been the adoption of new fleshing and handling methods for hides.

Hide cellar operations have been so completely changed as to be in an entirely new category, says Mehesan, who refers to this division as "our fancy fur department." And with good reason! Standard methods have been replaced by new ways in nearly every instance. The hair side of a finished hide is actually as clean as a new fur coat. The skin side is a uniform white with all flesh neatly removed. The absence of objectionable odors is noteworthy. Extensive space formerly required for hide curing and storage is no longer needed and curing time has been cut to 48 hours. The inventory of 10,000 hides has been reduced to 4,000. Uncertainty

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over returns on hides has been dispelled since competitive demand for these specially processed pelts has kept ahead of the company's ability to supply them.

The interest of Spencer management in the new technique of hide processing was aroused by a story in the November 3, 1956 issue of THE NATIONAL PROVISIONER, says Pearson, who immediately saw the possibilities and visited the plant of M. A. Delph Co., Inc., hide dealer of Indianapolis, whose use of the method was reported in the article. This demonstration was the outgrowth of research conducted by Dr. F. L. DeBeukelaer of the American Meat Institute Foundation and William Baker, manager of the sole leather division of Endicott-Johnson Corp. In late 1956 the problem of manure removal,

**AFTER A HIDE** is laid down, one workman tosses on clean rock salt while the other man sprays on saturated brine solution from a hose.

and newness of the process as applied to meat plants, caused some hesitation in acceptance. Tedious hand removal of the manure was necessary if the hide was to be fleshed without damage. Nevertheless, the Spencer Packing Co. ordered a fleshing machine from the manufacturer, Chas. A. Stehling Co., Milwaukee, Wis., with the understanding that the manure problem would be overcome. After months of experimentation and the cooperation of Spencer's chief engineer, Terry Schenck,

**LOOSE SALT** is bucked from both sides after the curing is completed.

satisfactory mechanical demanuring was incorporated as part of the fleshing operation.

On installation at Spencer in June, 1957, the fleshing machine and new layout required no changes in the plant or its operation except in the hide cellar. Hides continued to receive the standard trim and were dropped down the same chute from the killing floor. However, from this point on to loading out, most operations were altered to meet tanner suggestions.

Fleshing equipment consists of a single machine containing a series of five steel and rubber rollers driven by four electric motors. The rubber rollers are positioned by heavy tension springs hydraulically adjusted to perform the dual job of pressing the hides against the steel cleaning drums and feeding them out of the machine. A

**TANNER TRIM** is being checked by the hide cellar supervisor at the right after a final inspection of the cured skin for cuts, scores, etc.

lower rubber roller and steel drum do the job of demanuring while two upper rubber rollers and another steel drum are employed for fleshing. The steel drums are the same except that the spiral knives on the fleshing cylinder are sharp while those on the demanuring cylinder are dull. A ¾-in. pipe supplies the required water.

Power for the rubber rollers is supplied by a 5-hp. motor, while hydraulic pressure used for adjustment is centered in a motor of like capacity. The demanurer cylinder is driven by a 25-hp. motor and the flesher cylinder by a 40-hp. motor.

The fleshing equipment is installed on a 20 x 24 ft. concrete platform raised 36 in. above the basement floor.

**BUNDLED HIDES** are loaded in pallets and stacked by lift truck.

The machine takes up 6 ft. x 18 ft. of space near the back with enough room left between it and the wall for servicing.

The platform fronts on a 6 ft. wide aisle made corridor-like by an opposite 4 ft. high wall which forms one side of a series of concrete curing vats. At the front of



the flesher platform and close to the floor is a green hide inspection station raised 6 in. and well lighted to facilitate fast and accurate examination of the skin. The five 12 x 12 ft. curing vats are lined up end to end with the

tanner trimmed, inspected, weighed, sorted and sent up an inclined conveyor into waiting freight cars.

Cellar operations are done in a production line sequence by 16 employees who work the same hours as



LEFT: At shipping time the bundled hides in their pallets are delivered to the scale where they are weighed as a group. The bundles are then placed on the 24-in. inclined conveyor which carries them through the cellar wall into the freight car in which they are being shipped. RIGHT: The dry salt tank at the left and the brine tank on the right are supplied with salt by a 6-in. screw conveyor from the main rock salt storage bin.



tops of their aisle sides rounded for easy sliding of the hides. Each vat can hold the hides from the daily slaughter of 500 cattle.

Adjoining one end of the vats is an open area of 2,000 sq. ft. where the cured hides are drained, cleaned,

the killing gang. At the bottom of the hide chute which discharges onto the fleshing machine platform two men pick up the hide by the shank and belly and drag it to the flesher where they toss it into the machine butt end first, hair side down. A hydraulic lever operated

AIRPLANE VIEW shows addition at front and new livestock pens. The plant is surrounded by Iowa farm land.



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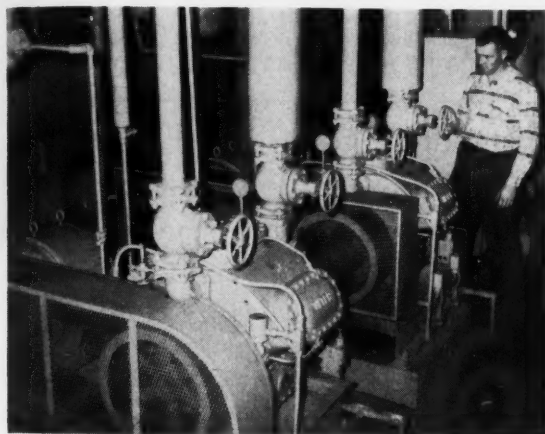


by one worker engages the lower rollers to demanure the rump and feed the hide out of the machine. Only about 2 ft. of hide requires this operation, even during the colder months, since sufficient cleaning for the less dirty parts is included in the fleshing operation.

In fleshing, half of the hide is thrown back into the machine in the same relative position as for demanuring, but this time between the upper rollers. As the hide comes out of the machine the end is reversed and the skin tossed back in to complete the cycle. Capacity of the fleshing machine is about 90 hides an hour when all receive the demanuring treatment.

The flesher operators then place the skin, flesh side up, on the green inspection station where two other men carefully examine it for in-plant damage and then hand it across the aisle to the vats.

In the vat put down, two men lay the hides in a pattern similar to a regular pack with the exception of not folding over the edges. Each hide receives a thrown layer of No. 1 rock salt and a spray of 100 salometer brine which, together with natural leaching, results in complete immersion of the finished pile. The total salt consumption is



HIGH-SPEED ammonia compressors are examples of neat arrangement in the Spencer Packing Company's model powerhouse.

approximately the same as that needed in conventional curing. The day's accumulation of hides is held in one vat and covered with a sheet of heavy burlap which prevents floating and improper cure of the top skins. The hides lose about 17 per cent of their green weight during fleshing and curing. An extra man is employed on cleanup and for relief.

The vats are emptied by two men who utilize an electric truck to transfer and stack the hides, hair side up, in piles of 250 on the floor beside a low table which is used for slapping, tanner trimming and grading. This table is made 30 in. high, a little wider than the largest hide, with a reinforced surface of 1 in. wire mesh screening. After allowing a short time for draining, four men work together carrying individual hides from the piles to the table where the sides are alternately bucked to remove loose salt, finishing with the flesh side up. Each of the four men is responsible for trimming and inspecting a designated quarter of the skin to tanner specifica-

tions. The workers then fold the hide and hand it over onto the raised platform of a Toledo scale placed at one corner of the table. Here another worker ties the hides, grades them by weight and sorts them into wooden pallets.

Tannery trim includes cutting shanks back to the knees, removing bags and pizzles and dressing the head back of the eyes. About 7 per cent of the weight is lost in this process. Inspection after trimming is for scores, cuts, grubs and other defects. Grease stains are eliminated by the wet cure. The hides are sorted according to quality, size and weight into 24 x 48 x 52 in. pallets, each of which has an average capacity of 28 hides. After tagging the pallets are stacked in the cellar to accumulate for carload shipment. A Towmotor truck is used for stacking and general utility purposes about the hide department.

At shipping time a truck operator moves the loaded pallets to a swinging platform scale where they are weighed collectively. Individual bundles are then placed on an inclined 24 in. wide drag elevator which delivers the hides through an opening in the wall to outside freight cars.

Salt used in the cellar is unloaded by gravity from railroad cars into a concrete storage bin located adjacent to the weighout scale and elevator. A 6-in screw conveyor moves the salt from the bottom of the bin into an adjoining dry hopper or brine makeup tank. The dry hopper is installed high enough so that a cart can be placed underneath and filled by gravity through a bottom valve. From the brine tank the salt solution is pumped to spray guns, one of which is attached to a hose suspended in the center of each curing vat.

Scraps from the fleshing machine flow with the spent cleaning water down a concrete chute to the inedible cooking department where they are mixed with killing floor scraps and fed through the hasher and washer. This inedible material, together with the extra hide trimmings, goes a long way toward paying for the added labor in the hide cellar, says Pearson.

The Spencer plant is situated by the side of a main highway just north of the city limits. Its appearance from the road has been improved so as to be almost unrecognizable from earlier visits. Close inspection shows that the entire front of the structure has been altered with the addition of an imposing two-story office building and modern powerhouse. Constructed of glazed tile to conform to the rest of the plant, the new structure measures 42 ft. x 100 ft. and contains a 42 ft. x 60 ft. first floor office with an upstairs used for employee welfare facilities and offices of government inspectors. The basement is used for dry storage. Matching construction to the left of the office includes a boiler room and refrigeration layout arranged in the showroom neatness usually associated with public utility power stations.

Entrance to the office is up a short flight of steps through double glass paneled doors which enclose a heated vestibule. A reception area is separated from the main office by a well-appointed businesslike counter. To the left and right are private offices with walls alternately finished with panels of natural oak and birch. Pale green ceramic tile borders all walls to a height of 48 in. The floor is of matching polished terrazzo. Ceilings of the area are of vinyl coated Fiberglas and contain recessed fluorescent lights.

### AMA's Big Packaging Show Set for New York in May

For the first time in 14 years, the American Management Association

will hold its National Packaging Exposition in New York City on May 26-30. Nearly 40,000 persons are expected to attend the five-day show at the Coliseum.

Approximately 365 exhibits covering the entire packaging field, including packaging machinery, materials and methods, will take up 125,000 sq. ft., all four floors of the Coliseum.

## Lower Oscar Mayer Net of \$4,121,274 Equals 1.67% Return on Peak Dollar Sales

Oscar Mayer & Co. this week reported net earnings of \$4,121,274, or a 1.67 per cent return on sales of \$246,254,721 for the fiscal year ended October 26. This compares with 1956 earnings of \$5,730,142, or a 2.61 per cent return on sales of \$219,708,261. Earnings per share in 1957 were \$3.66, compared with \$5.18 in the 1956 fiscal year.



O. MAYER, JR.

Oscar G. Mayer, jr., president, explained in the company's annual report to stockholders that the company was unable to obtain selling prices sufficient to offset higher livestock costs that prevailed during most of the year and increased wage and other operating expenses. Although the dollar amount of sales was the highest in the company's history, the total tonnage of meats processed fell slightly below last year's level.

Mayer reported that \$5,159,000 had been spent during the year for capital expenditures, continuing the firm's long-standing program of reinvesting earnings and depreciation reserves in plant modernization and improvement of manufacturing facilities. In the previous year the company spent \$4,929,000 on its long-range expansion and improvement program.

Among the major building projects completed during the year was a new general administration and research building at the Madison (Wis.) plant. Other plant improvements included a new assembly cooler, beef cooler and loading dock at the Chicago plant, and new cooler buildings at the

Davenport (Ia.) and Los Angeles manufacturing plants. A \$250,000 addition to the Davenport plant also was undertaken during the year to house the firm's first gas system of hog immobilization.

Mayer also reported that the company purchased land and erected a sales distribution cooler and office facility in San Leandro, Calif., to improve its marketing distribution service in the general San Francisco Bay area. Operations were begun there in December.

Working capital totaled \$21,053,581 at October 26, 1957, compared to \$19,659,424 at the end of fiscal 1956. The ratio of current assets to current liabilities was 3.01, compared to 2.85 a year earlier.

Commenting on the year's operations, the company president said:

## Rath Earnings Decline to \$1,277,406 as Sales Increase to \$289,237,870 in 1957

Despite a \$23,773,126 increase in sales, net earnings of The Rath Packing Co., Waterloo, Ia., declined to \$1,277,406 in the fiscal year ended October 26, a decrease of \$2,351,223 from the all-time high earnings of \$3,628,629 in fiscal 1956. H. H. Rath, chairman of the board, and A. D. Donnell, president, disclosed this week in the company's annual report to stockholders.

Dollar sales in the 1957 year totaled \$289,237,870, or 8.96 per cent more than the 1956 figure of \$265,464,744, due to generally higher prices, the Rath executives said. Sales tonnage, however, was 3.19 per cent less than in 1956.

The 1957 profit amounted to less

"Our business was affected by a leveling off of consumer purchasing power toward the end of our year and we anticipate that this condition is not likely to improve during the early part of 1958, nor are increased supplies of livestock likely to be available for processing during the major part of the 1958 fiscal year. Consequently, the year ahead will require close attention to operating efficiencies and to all elements of cost reduction."

Oscar Mayer & Co. is entering its 75th year of continuous operation as a sausage manufacturing specialist. The company, which employs 8,400 persons, was founded in Chicago in 1883 by the late Oscar F. Mayer, grandfather of the president. The firm's largest plant and main slaughtering facility is located in Madison. Its other slaughtering plant is in Davenport, and additional manufacturing plants are in Chicago, Philadelphia, Los Angeles and Atlanta.

than 1/2c per sales dollar, as against slightly more than 1 1/3c in the previous year. It equaled \$1.29 per common share, compared with \$3.67 in 1956, adjusted for the increased number of shares resulting from the 10 per cent stock dividend paid by the firm in January, 1957.

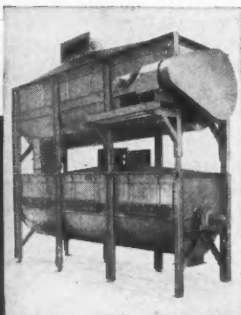
The shortage of hogs and increased wages and other costs were blamed for the unfavorable 1957 showing.

"With a reduced supply of hogs and a consequent high level of prices for live animals, we were not able to pass on to the consumer the full amount of increased costs for livestock, wages and other expenses," Rath and Donnell explained. "Our

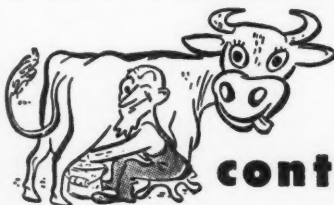
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## FRENCH FEATHER MEAL DRYER

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## Sioux City Has a New Pork Plant

[Continued from page 25]

the carcass, he can do a better job with less risk of damage to the viscera. His transfer operation is also coordinated better since he does not have to carry the viscera to the proper pan. The carcass continues to the hog splitting station, where a B & D hog splitter is being installed, to the neck trimmer and final inspection.

The head is removed at this point and placed on the spike Anco head workup conveyor. The head is prepared in successive steps as it moves along the conveyor. The tongue is removed and trimmed before impaling. After the cheek meat has been chiseled, the head is placed in a snout puller and then in a jaw separator. The jaw bone drops to the jaw trim table and the head proper continues on the conveyor to the head splitting station. The placing of the head on the conveyor for workup simplifies the handling and systematizes the flow of work, declares Needham.

The carcass conveyor makes another right angle turn and moves along the tiled wall for the balance of the operations: kidney popping, ham facing, leaf pulling, scraping and neck washing and then goes to the weighing station. The hogs are now being pushed into the cooler after weighing, but management has ordered conveyors that will carry the carcasses into the cooler bays.

The passed viscera are removed from the pan and chuted to the pluck separating station where the stomach, pluck and viscera sections are separated and chuted to workup locations. Here, too, the caul fat is removed and chuted to the fat washing box. Management intends to have this fat and the bung trim fat conveyed to one blow tank, and the leaf and ham facings to two other blow tanks.

The stomachs slide to a stomach opening station where they are cut with fixed knife heads, flushed and hung on a drain ring that deposits them in an Anco continuous slimer.

The pluck is chuted to a pluck conveyor for workup and the viscera to the viscera separating conveyor. The bungs will be pulled, flushed and fatted and then deposited in a bung receiving trough from which they will be chuted to the basement where the balance of the casing workup and storage facilities are located.

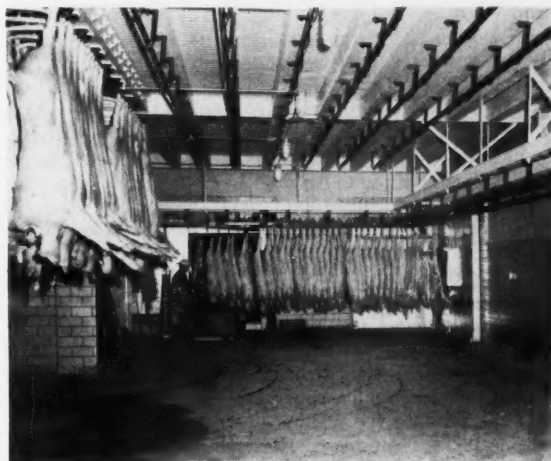
The middles will be pulled and placed on a notched belt conveyor that feeds the stripper. These casings also will be chuted to the workup section in the basement. The chitterlings will be pulled, flushed and then fed into a Strickland chitterling cleaning machine.

The viscera separating pan conveyor is adjacent to and runs parallel with the viscera inspection conveyor. The viscera inspection and separating conveyors, and the main drop finger conveyors are powered by one

variable speed drive, while the pluck and head conveyors have their own variable speed drives.

The carcass cooler is one large room with five bays. The track layout in the 5,000-head cooler permits sorting and grading the dressed carcasses to weight and finish classifications.

The cooler, which has Marlo refrigeration units installed by Packers Engineering and Equipment Co., features a plenum chamber which proved successful at the beef plant. The cold air from the unit coolers discharges above the rails into a plenum whose bottom is formed of 1 x 4 in. wood planks spaced ¼ in. apart. As the units



FROM MAIN rails carcasses go to the order assembly rails and finally to drop rail for loading into railroad cars or trucks.

force the air into this chamber, they build up pressure which, in turn, forces the air down through the ¼-in. openings. The arrangement achieves uniform and greater air movement past the carcasses at low velocity, assuring a rapid pull-down with a minimum of shrink, asserts Dennis.

The refrigeration units for the hog chill cooler are of the floor-mounted type with brine defrost. Each of the seven units delivers 20 tons of refrigeration with 20,000 cfm. They are designed for flooded operation with ammonia accumulators, float controls, etc. The offal cooler is equipped with a floor-mounted brine unit with a capacity of 16 tons of refrigeration and output of 15,700 cfm. The freezer contains two dry type floor units, each with a capacity of 20 tons and delivering 36,000 cfm. These water defrost machines are designed for flooded ammonia operation with ammonia accumulator.

All the cooler bays feed the order assembly rails which

LEFT TO RIGHT: C. H. "Tuck" Foster, assistant to the president; Carter Dennis, vice president; Lloyd Needham, president; William E. Hoagland, plant manager, and L. C. Elkin, who is secretary-treasurer of the new Sioux City Dressed Pork organization.



run parallel with the loading dock. As the orders are assembled they are moved onto these holding rails and then onto the low rail which permits easy removal by the luggers. The cooler rails are 11 ft. high. The additional height aids in chilling since it places the carcasses in air flow.

The firm has three railroad car loading spots and one for trucks equipped with Jamison cooler doors. The whole area is refrigerated since the loading dock is actually an extension of the carcass chill cooler.

Employee facilities and the compressor room are located in the basement; the refrigeration plant consists of four 12-cylinder York compressors and one 6-cylinder York booster compressor and the Watkins liquid return system. The firm purchases its steam and power. Powers-regulated heat exchangers provide water at 120° and 180° F.

The edible rendering room is equipped with two Anco 10,000-lb. Pow-R-Pak drive units and a Sparkler filter.

In the inedible receiving room several chutes empty into stilt dump type bodies. A motor truck can slide under the body, lift it and haul the inedible material to a local renderer for processing. A special driveway was constructed to allow the trucks to enter the inedible room directly from street level.

The second floor houses the general and private offices which have a window side looking directly onto the killing floor. Visitors can view operations from this level from an alcove. Management believes that the look-see type of office simplifies supervision since the work's progress can be observed at any time.

The plant is insulated throughout with cork. It is tiled to a suitable working height in each department.



TRUCKS pick up inedible material underneath the killing floor.

Anco casing cleaning equipment is being installed in the basement.

The plant is designed to perform one function—the slaughter and dressing of shipper hogs. While management is still busy building up its killing gang, it believes that its plant facilities are the most modern in the industry and will enable the organization to slaughter and ship hogs economically and profitably.

## Leaders in Many Fields to Stress Food's Vital Role

Leaders in government, education, medicine, nutrition and business will join with the nation's major farm and food organizations in emphasizing the importance of food and good nutrition during the National Food Conference, to be held on Monday, February 24, in Washington, D. C.

President Eisenhower will make the opening address.

The Conference is being sponsored by about 40 organizations, including the American Meat Institute. AMI president Homer R. Davison is chairman of the planning committee.

In addition to President Eisenhower, who will discuss "Food and the National Welfare," speakers and their topics will include: Dr. David Allman, president of the American Medical Association, "The Physician Looks at Food;" Dr. Margaret Mead, department of anthropology and ethnology, American Museum of Natural History, "Food and the Family," and Secretary of Agriculture Ezra Taft Benson, who will give the mid-day address.

Also, Elmo Roper, Elmo Roper & Associates, "Eating Habits of the American People;" Dr. Miriam E. Lowenberg, College of Home Eco-

nomics, Pennsylvania State University, "Food for Childhood;" Dr. Frederick Stare, School of Public Health, Harvard University, "Food for Adults," and Dr. Herrell DeGraff, Babcock professor of food economics, Graduate School of Nutrition, Cornell University, whose topic is to be assigned. Dr. John H. Davis, director of the program in agriculture and business, Graduate School of Business Administration, Harvard University, will be chairman of the luncheon session. Other speakers for the Conference will be announced.

## AMIF Reports on Use of Irradiation on Fats

"High Energy Irradiation and Fats," Bulletin 35 of the American Meat Institute Foundation, is a discussion of the current status of experimental study of the possibilities of utilizing irradiation for purposes of product sterilization, for more rapid and economical production of the break-down products of fats used in food or industrial processes, or for altering chemical and other characteristics of fats or fat derivatives in a search for information that may lead to new or improved products or product uses. Fat irradiation studies constitute integrated phases of Founda-

tion basic research on animal fats. Some of the work in these areas has been supported in part by a grant from the National Renderers' Association and by contract with the Quartermaster Food and Container Institute for the Armed Forces.

Bulletin 35 is a reproduction of a paper presented by Dr. L. R. Dugan, chief of the AMIF division of organic chemistry, before the fourth annual Margarine Research Symposium, sponsored by the committee on research of the National Association of Margarine Manufacturers.

Copies of the bulletin are available on request to H. A. Armstrong, chief of the Foundation's division of information and service.

## Hormel Receives AHA Seal For Humane Beef Slaughter

The American Humane Association's "seal of approval" for humane slaughter of beef was presented recently to Geo. A. Hormel & Co., Austin, Minn. The company is using stunning instruments at all of its cattle slaughtering establishments.

The AHA seal was received by H. H. Corey, Hormel board chairman, from R. T. Phillips, AHA executive director. It is awarded on an annual basis.



# Meat Packing Changing as Is Rest of Food Industry

**R**EPORTING on the work of the fact finding committee of the American National Cattlemen's Association at the cowmen's convention in Oklahoma City this week, Herrell DeGraff, director of research, described the "immediate outlook for the cattle business" as "immensely brighter than at this time a year ago," before commenting on the changing meat packing industry as a part of the complex dynamics of the food business.

"The year 1957," said DeGraff, "was one of those periods when the fortunes of cattlemen change sharply. Vast areas of drought-seared ranges turned green. Feed conditions improved enough to stimulate a start toward restocking on ranges where several years of drought had forced liquidation. The demand for cows and heifers, plus some other stock held back to use abundant feed, has contributed materially to an upturn in cattle prices.

"A second factor in the improved outlook is an apparent further drop in cattle numbers, continuing the downtrend that started a year ago. The estimate of the January 1 cattle inventory will not be available until next month, but preliminary estimates by those best in a position to know indicate another decrease of perhaps 1,500,000 head from the January 1 number last year.

"In 1957, for the first time in six years, per capita supplies of beef turned down. The decrease was only 3 per cent and national average per capita consumption still stood at the high figure of 83 lbs. Projecting the cattle cycle along its most likely path indicates moderate declines in total cattle slaughter over probably the next three years, and a further decrease in per capita supplies of beef—perhaps down to a level of 75 lbs. per person."

**RETAILING:** Pointing out that in today's dynamic food industry there have been and are simultaneous and interrelated changes in every segment of production, processing and distribution, DeGraff noted that one of the most significant changes is in the retail store. He said that the new pattern is the supermarket.

After listing the factors responsible for supermarket growth—one-stop, automobile shopping and uniformity

and standardization of foods suitable for self-service sale—DeGraff declared:

"Never before in history has a food supply been so highly serviced, processed, packaged, tested and standardized before the consumer gets it. Each of these factors has been essential to the rise of our truly remarkable supermarkets."

Following a comment on the intense nature of retail competition, DeGraff continued:

"Some practices that have arisen in this age of supermarket retailing have brought allegations of unfair or undesirable trade practices from other segments of the food industry. It is true that large-volume retailers, both chain and affiliated independents, have become large enough to influence—if not indeed to dictate—product specifications, terms of delivery, and other services to their suppliers. Many large retailers—again both chain and independent—maintain their own warehouses, establish their procurement policies, absorb the wholesale function, and to a lesser degree, establish their own processing facilities. The reason in each case is to assist in the intensive competition with other stores.

"The brand fight that is now going on between food processors and large-scale retailers is a part of the retail competition. For example, if a retailer can get wide acceptance of his own private brand—and build confidence in it and loyalty to it—he has that much more assurance of holding the customer. On his own brand, no one else can undersell him, as might be the case with a proprietary brand of the same product. If he can get packers to produce his large-volume needs to his own specifications, and deliver directly to his own warehouse under conditions that he prescribes, he characteristically can save cost. If he can process some of his own needs, he may gain the efficiencies of newly engineered, full-capacity facilities, and thereby combine margins in a manner that again gives him an improved competitive position."

**MEAT PACKING:** Processors of meat and other food products are likewise in a dynamic business, according to DeGraff. He said:

"Some of the changes they are experiencing have been forced upon them by the dynamics of retail dis-

tribution, and some stem from within the processing industry itself. The meat packing industry is going through changes almost revolutionary in magnitude.

"Large volume retailers, who by their very size can dictate product specifications, delivery requirements, and similar services, have been moving rapidly toward purchasing on government-grade standards. This has lessened the degree to which packers can merchandise the highly variable carcasses which come through their plants. It has lessened the usefulness of packer sales organizations. In considerable degree it has resulted in bypassing the branch house system that has been traditional with large packers. Surely such changes forced by retailers have changed the competitive position of different packing firms and have brought sharp changes to the structure of the industry.

"For years the meat packing industry has been trending toward decentralization. The volume of packing in formerly dominant central markets has been decreasing, while livestock slaughter in outlying country points has increased more sharply.

"The number of wholesale meat packing firms has been increased. Federally inspected plants increased 10 per cent from 1950 to 1955 while the number of other wholesale plants rose 31 per cent.

"The percentage of total commercial slaughter handled by the four largest packers has steadily declined since World War I—for example, their share of cattle slaughter has dropped from more than 50 per cent 40 years ago to barely 30 per cent at present. In a paper given last week before the American Economics Society, Willard Williams of the USDA Agricultural Marketing Service made the statement that concentration in meat packing is now less, and competition is greater, than at any previous time in the last 50 years.

**TERMINALS:** The packing industry in the United States originally developed around rail transportation and the assembly of slaughter livestock at a few large terminal markets. Today these terminals are typically areas of congestion and locations of highest labor and handling costs. In addition, at least a part of the slaughter and processing facilities located at such terminals lack a good deal of being properly engineered for low cost operation.

"Like ranching, the packing industry has to be a conservative business. It must wear out and use up invested capital to the fullest economic degree. The point at which it may

economically abandon an outmoded facility is, at best, difficult to determine. But with today's labor, transportation and other costs what they are, many facilities are uneconomic which some years ago with lower costs could be operated profitably. This is a strong factor now leading to decentralization of packing operations. Packers are decentralizing to get the efficiencies of more modern facilities, to get facilities more in line with volume, to get a more favorable labor position, to get transportation efficiencies, and to get the advantage of operating closer to producers.

"Another notable trend among packers is toward specialization in one-specie plants. The specialized packer is a relatively recent development, but the trend toward specialization, like so many other changes in the food business, is dictated by operating efficiency.

"What the packing plant of the future is going to be is now far from clear. Where it will be located, how big it will be, how much it will specialize, and the degree to which it can use the techniques of automation all are questions with which packers are struggling. How it will

be geared to changes in transportation and also to further changes yet to come in marketing and distribution is part of the problem confronting packers.

**SEASONALITY:** Another complex problem concerning packers is the seasonality of their supply. Seasonality of marketings is considerably less now than formerly, but is still a complex problem. Years ago a seasonal flow of animals did not create as much of a problem for packers as now. When the overhead costs of standby facilities were less, the burden of such facilities was easier to carry.

"It is such problems as these that have caused some packers to do some cattle feeding on their own account—and also to contract with feeders in such a manner as to assure both volume and delivery date. If any of us had the packers' problems, I think we might look carefully at the possibilities of this same method of equalizing and assuring our supply.

"There was a time when there were fewer packing firms than there are today, when on one hand they faced large numbers of ranchers and feeders who were less well informed than the packer-buyers were about livestock trends and market conditions, and when in the opposite direction there were large numbers of quite poorly informed small-volume retailers. Those were the days when packers probably had a preferred bargaining position in the meat industry. But such conditions now characterize the meat business to a smaller degree than ever before. Packers, like so many of the rest of us, are faced with wage demands that outrun productivity and push up their costs. They are struggling with the problem of shrinking by-product values. By-products formerly covered their operating costs, and now do not. Red meat is carrying more of the cost burden. Packers now face large-volume retail buyers who know at least as much about marketing conditions as they do—and who have perhaps the stronger bargaining position. In fact I wonder if some of the smaller, weakly financed (shoestring) packers—always running scared—may not at times depress meat values more than necessary.

"The packing industry certainly faces complex problems. It is in a position of very rapid change—from both internal and external causes. Some of the developments we have seen and which, as producers, we have been inclined to criticize, are simply their experimental attempts to find answers to their problems."

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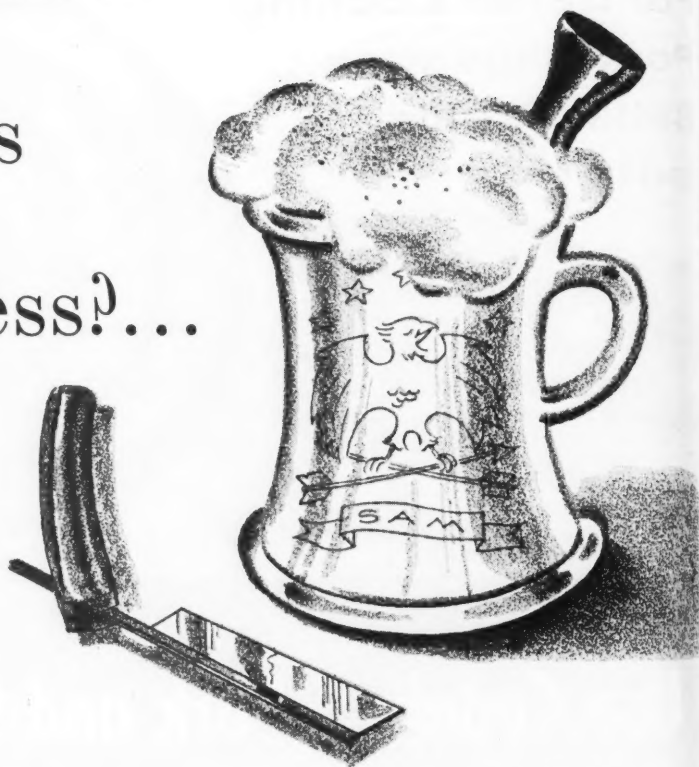
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# The Meat Trail...

## Swift's Chicago Plant to Halt Small Stock Slaughter

Swift & Company will cease operations at its small stock facilities in Chicago, effective January 25, WALTER F. SCHUETTE, Chicago plant manager, announced. Only cattle will be slaughtered at the Chicago plant when the dressing operations for calves, lambs and sheep are discontinued. The hog kill was closed in 1952, and processing of pork carcasses shipped from other plants was halted last April.

The "drastic reduction" in the supply of calves, lambs and sheep available for processing at the Chicago plant has necessitated the change, Schuette explained. Salable receipts of sheep and lambs at Chicago have dropped about 40 per cent in the past ten years, and there has been an even greater reduction in calf receipts during this period, he pointed out.

"Because of these reduced supplies, it is no longer economically sound to continue operations of the Chicago small stock facilities, which were built to handle a much larger volume," Schuette said. "Continuance of these operations also would have required a substantial expenditure for rehabilitation of the facilities."

The company will continue to purchase calves and lambs on the Chicago market for processing at other Swift plants, he said. Chicago area customers will be served with lamb and veal shipped from nearby plants. About 100 employes will be affected directly by the January 25 shut-down.

## LCI Annual Meeting Is Set For Feb. 19-20 at Omaha

The annual meeting of Livestock Conservation, Inc., will be held on Wednesday and Thursday, February 19-20, in Omaha, R. HARVEY DASTRUP, general manager, announced.

Wednesday will be committee day, with special emphasis on the cattle grub, hog cholera, brucellosis, handling losses, needle-grass and humane committee activities. The Thursday program will include a panel discussion on "Moving Market Livestock Safely," a presentation on the production of healthy hogs and a discussion of the cattle grub situation.

Dr. KARL D. BUTLER, agricultural counselor, AVCO Manufacturing Corp., will be the Thursday luncheon speaker. Dr. Butler also is secretary of the National Institute of Animal Agriculture.



"GOLDEN STEER" award is presented to Gilbert Gafford (right), Gafford Food Brokerage Co., Louisville, by Sam Brown, jr., president of Bonnee Frozen Foods, St. Louis. Unique trophy, representing man swinging "Golden Steer" in manner of golf club, is to be presented annually to broker developing year's largest percentage increase in volume and per capita sales of Bonnee butter beef steaks. Presentation was made during the recent convention of the National Food Brokers Association in Chicago.

## Armour General Offices to Move to Downtown Chicago

Armour and Company is moving its general offices in Chicago from the present site in the Union Stock Yards to the new downtown building of the *Sun-Times* at 401 N. Wabash ave., WILLIAM WOOD PRINCE, president, has announced. The new quarters are expected to be ready for occupancy within six months.

"Recently, the functions of the Armour administrative staff have been realigned, and the staff has been relieved of many operating duties," Prince said. "More responsibility has been placed with the management at points of actual operations. This has led to a reduction in administrative personnel, making the present general office building too large for our needs."

Armour has contracted for one floor of the new building and parts of another and has options to take more space. The Chicago packing plant office will remain at 1425 W. 42nd st.

## PLANTS

A two-alarm fire caused extensive damage to a hot carcass cooler at City Packing Co., Inc., Fort Worth, Tex., last week, delaying the newly-remodeled plant's return to full-scale production. SOL ROSENTHAL, president, said the entire inside of the cooler with its heavy insulation and

network of pipes would have to be replaced. The plant's slaughtering units were closed in late November for remodeling.

A charter of incorporation authorizing the issuance of 10,000 shares of stock has been granted to Clinton Packing Co., Clinton, Ill. ROBERT HENRY MORRIS, JANE ANNE MORRIS and A. J. RUDASILL were listed as the incorporators.

The plant of Kentucky Animal Bi-Products Co. at Russellville, Ky., was destroyed by fire when a pool of fat was ignited by sparks from a welding torch being used in repairing a cooker. W. H. KENNEDY, president, said the plant will be replaced. The firm employs 20 persons.

Forsythe Packing and Locker Plant, Homer, Ill., has been purchased by LOWELL and CARROLL RICHARD, who changed the name to Richard Locker and Processing Plant.

Peet Packing Co. is building a 30 x 26-ft. beef cooler addition to its branch in Jackson, Mich.

Fire believed to have started from spontaneous combustion destroyed the plant of Madison Tallow and Rendering Co., North Lake, Wis. JACK M. EISENBERG, plant manager, estimated the loss at \$175,000.

Pets Meat Packing Co., Lawton, Okla., has received a charter of incorporation listing capital stock of \$50,000. Incorporators are JOHN A. and MARY E. KEATHLEY of Lawton and ARTHUR S. HARRIS of Rush Springs, Okla.

New York charters of incorporation have been granted to seven companies. They are: Rosen Meat Corp., c/o Feder & Barnett, 408 W. 14th st., New York City; Mermaid Meat Packing Corp., c/o DAVID ROGERS, 2306 Mermaid ave., Brooklyn; Meyer Meat Products, Inc., c/o FREDERICK NACK, 551 Fifth ave., New York City; Dale Packing Co., Inc., Corfu; Democratic Packing Corp., 832 Washington st., New York City; Jays Kosher Meats, Inc., 530 Middle Neck rd., Great Neck, and Ben's Meat-O-Mat, Inc., Long Island City, New York.

## JOBS

E. R. SUMNER has been named managing director of Swift & Company, Ltd., London, England, succeeding PUTNAM EATON, who retired December 31. Eaton, a New Englander, joined Swift following his

graduation from Harvard in 1914. He was assigned to the London office in 1916 and served there for 41 years. British-born Summer entered the industry in 1923 in Baltimore with Corkran, Hill & Company, a Swift unit, and was transferred to the London office in 1935. He was named a director of Swift & Company, Ltd., in 1950.

The board of directors of International Packers, Ltd., Chicago, has elected FRED J. FABISH a vice president. He will be responsible for co-ordination of commercial operations of the company's world-wide producing units and for U. S. sales. Fabish has been in the meat packing industry for nearly 35 years. He has been employed by International Packers and its predecessor companies since 1945.



F. J. FABISH

L. E. SANBOEUF has been appointed general sales manager of Armour and Company's Pacific Coast region, with headquarters in San Francisco. Formerly advertising and merchandising manager, Sanboeuf will continue in charge of these functions.

ELLIS KLINE and GORDON SCOTT have been promoted to assistant superintendents of the Ray st. plant of Stark, Wetzel & Co., Inc., Indianapolis. HAROLD NEVILLE, plant superintendent, announced. Kline formerly served as curing cellar and smoked meats foreman, and Scott was hog kill and cut foreman.

TOM VERNON has been transferred by John Morrell & Co. to the Oakland-San Francisco Bay area as merchandising manager. He joined the company in 1948 and has served in the sales and merchandising departments in Ottumwa, Ia., and Chicago.

## TRAILMARKS

J. D. SARTWELLE of Port City Packing Co., Houston, Tex., has been appointed by Texas Gov. PRICE DANIEL to the new six-member state board of water development, which will administer the \$200,000,000 water conservation program approved last year by the legislature and the voters. The governor described the new agency as one of the most important in the history of Texas. The board will pass on applications from local agencies for state financial aid in building water conservation projects, such as

dams and reservoirs. Sartwelle, 36, also is a rancher, executive vice president of the Port City Stockyards and first vice president of the Texas Beef Council. He was selected by the Junior Chamber of Commerce as the outstanding young man in Houston in 1956.

HYMAN KARP has been elected president of the Boston Wholesale Meat Dealers Association for 1958. Other officers named by the group are: ARTHUR LANG, vice president; MAX LAMPERT, treasurer, and ELLIOTT FROST, secretary. The four officers also were elected to the board of directors. The association's membership is made up of wholesale meat dealers in metropolitan Boston.

The first meeting of the southwestern division of the NIMPA Accounting Conference will be held at 2 p.m. Friday, January 17, in the Monterrey Room of the Skirvin Hotel, Oklahoma City, in conjunction with the annual meeting of the Oklahoma Independent Meat Packers Association. KARL DROWATZKY, office manager of Turvey Packing Co., Blackwell, Okla., is chairman of the Conference division. RAY TURVEY, a partner in the Blackwell concern, is president of the Oklahoma association.

Corn Belt Brokerage Co. has moved to new quarters at 5875 N. Lincoln ave., Chicago. The telephone number is LOngbeach 1-4600.

The Meat Packers Council of Canada shield for outstanding safety achievement among Ontario meat

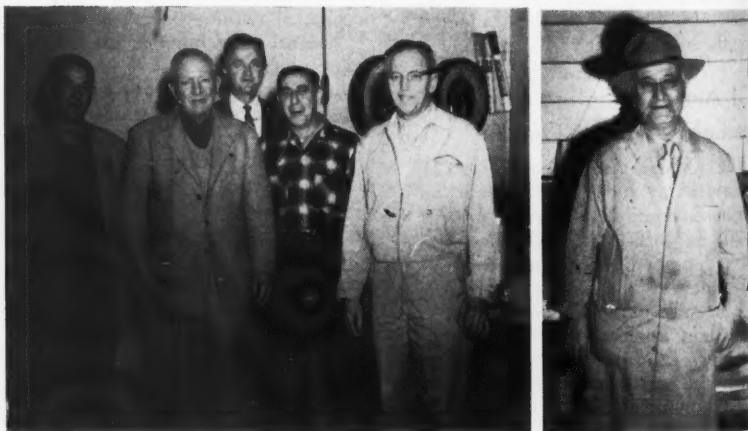
packing plants was presented recently to Canada Packers, Ltd., Toronto. HAROLD SECKINGTON, the company's safety director at Toronto, received the award for Canada Packers from JIM WILSON, chairman of the Ontario Meat Packers Council.

W. W. MCCALLUM, president of John Morrell & Co., Chicago, shared honors with Santa Claus in Sioux Falls, S. D., recently. Both were honored guests at the 26th annual Christmas party of the Amalgamated Meat Cutters and Butcher Workmen of North America, which was attended by 2,200 children and adults.

Oscar Mayer & Co. has an \$8,000,000 investment in Davenport, Ia., OSCAR G. MAYER, SR., chairman of the board, told the Davenport Chamber of Commerce in a luncheon address recently. Annual payroll of the Davenport plant, with 1,500 employees, is \$7,000,000, and hog purchases in the area total about \$40,000,000 a year, he said.

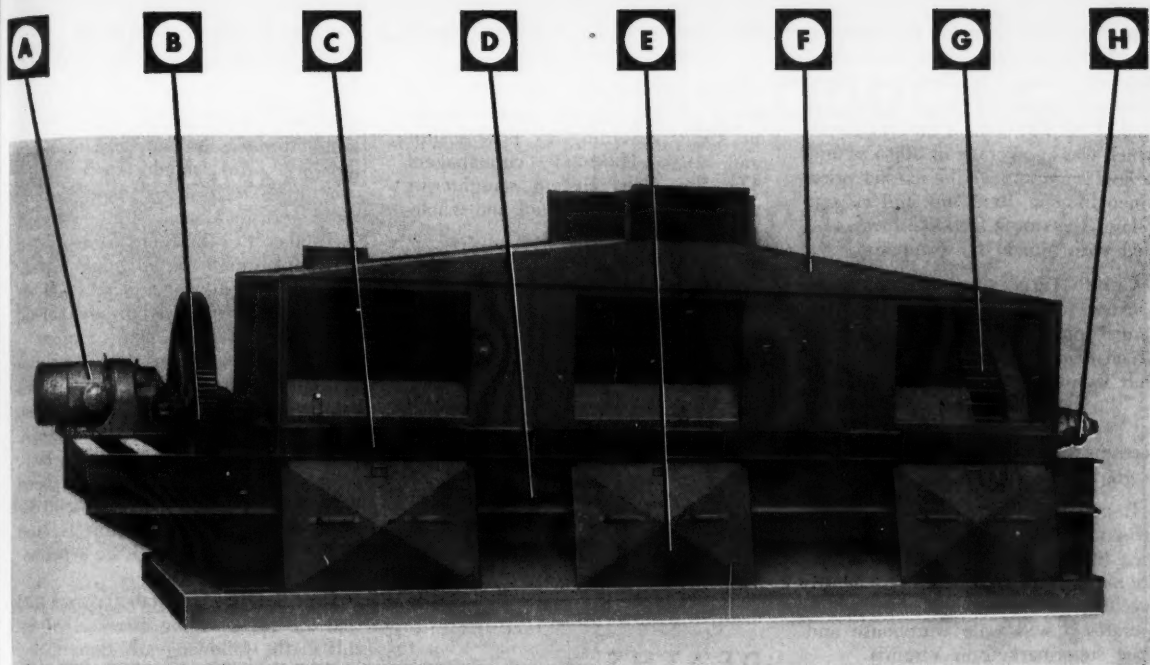
Ten Sacramento food brokers have formed the Sacramento Valley Food Brokers Association, Inc., to call attention to the fast-growing central valley market. Officers are: JOSEPH B. LYNN, honorary president; ROBERT J. LYNN, president; ROBERT V. SIMONS, vice president, and JOHN DUPPELL, secretary-treasurer.

LOUIS FINEMAN, president of Commercial Packing Co., Los Angeles, believes in encouraging all cattle-raising youngsters, especially those with "also-rans." He bought more than



SEVEN INDUSTRY veterans received American Meat Institute service emblems recently at Fotenos Brothers Meat Co., Inc., San Francisco. Two gold 50-year pins and five silver 25-year pins were presented by C. M. Cannoles (center, left photo), the Institute's West Coast representative. Veterans shown are (l. to r.) Edwin C. Riegelhuth, salesman who retired in August, gold pin; John Ferrier, meat cutter, silver; Raymond K. Simmons, meat cutter, silver; and Alfred Schmid, meat cutter, silver. Stephen Fotenos (right photo), who founded the company in 1912 with his brothers, Peter and James, received a 25-year pin. Not shown are Stephen P. Casetta, a meat cutter, who received a 50-year pin, and Nick Kalas, a salesman, to whom a 25-year pin was awarded. Kalas is a nephew of Stephen Fotenos. Five other nephews, sons of James Fotenos, also are active in the business.





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half the steers entered by members of 4-H Clubs and Future Farmers of America in the 32nd annual Great Western Livestock Show. Fineman paid about \$95,000 for the 311 steers, which was an average of 30c a pound, or 5c a pound above the market price. Fineman's son, BERNARD, and his son-in-law, SEYMOUR OWENS, are associated with him in the company.

GENE THOMPSON of Thompson Packers, Inc., New Orleans, has been named president of a newly-formed Green Back Club in that city. The club was organized to lead the way to "the green" through a sales training course to begin in January. Memberships in the club will be offered to graduates of the sales course.

ROBERT and JOSEPH MCSWEENEY, owners of Joseph McSweeney & Sons, Inc., Richmond, Va., and GEORGE K. ROPER of Charlottesville, Va., have purchased Stop & Shop Corp., which operates a wholesale warehouse and three supermarkets in Virginia.

The Rath Packing Co., Waterloo, Ia., has inaugurated a 1,500-mile telegraph network, leased from Western Union, for use between its offices and plants in ten cities from Boston to Waterloo. Special equipment enables any two stations on the circuit to communicate independently with each other.

A \$3,000 treasure hunt is being sponsored in Newark, N. J., by Van Wagenen & Schickhaus Co., Kearny, N. J., a Swift & Company associate. A note that the firm will redeem at \$500 has been hidden in a public place in Newark. Clues to its location will be placed in newspapers, on radio and in product packages. When the first \$500 note is found, another one will be hidden. In all, there will be six \$500 hunts.

The success formula of Seitz Packing Co., Inc. St. Joseph, Mo., was explained by WILLIAM O. DILLINDER, general manager of the Seitz processing plant, at a meeting of the local Kiwanis Club. "To be successful," he said, "you must have a good product, good packaging, a good sales organization and a guarantee. You must stand behind your product."

GEORGE GIBSON, chief engineer at the St. Boniface (Man.) plant of Canada Packers, Ltd., has been elected president of the Institute of Power Engineers.

WILLIAM T. KING has been appointed executive secretary of the Virginia Aberdeen-Angus Association, with headquarters in Charlottesville, Va. He is a son of HORACE J. KING,

head hog buyer for Swift & Company in South St. Joseph, Mo.

Barfield Meat Co., Cuero, Tex., enjoyed perhaps its most successful year in 1957, according to BOB BISHOP and ARNO HENNEKE, co-managers. The firm does custom slaughtering and serves both the retail and wholesale trade.

A. D. DONNELL, president of The Rath Packing Co., Waterloo, Ia., has been re-elected a director of the National Dairy Cattle Congress for another one-year term.

JOSEPH A. JAMESON, manager of the sales department of Armour and Company at West Fargo, N. D., has retired after more than 40 years of service with Armour. He joined the company in Sioux City, Ia., in 1917 and was transferred to West Fargo in 1929. Jameson also served as mayor of West Fargo from the time of its incorporation in 1931 until 1952.

## DEATHS

WALTER B. JEROMINSKI, 48, president and founder of Columbia Corned Beef Co. and Columbia Packing Co., both Chicago, died January 5. He had been in ill health for the past three years. Jerominski established Columbia Corned Beef Co. 20 years ago and later organized Columbia Packing Co. His wife, JEANNETTE, also a meat industry veteran, is vice president and secretary of both corporations. In addition to the widow, three children survive. Operations of both companies will continue as in the past.

BEN LUPOFF, president of Custom Casing Co., Inc., New York City, died recently. He was in the natural casing business more than 20 years. Custom Casing Co. is successor to Hamburg Casing Co., Inc.

JOHN A. HOFFMAN, 81, of Lohrville, Ia., retired veteran of 60 years in the packing industry, died recently. He was in charge of the cattle, sheep and calf buying division of Jacob E. Decker & Sons, Mason City, Ia., when he retired.

CECIL B. HOPKINS, 67, a founder and a former director of Saratoga Meat Products Co., Chicago, died January 6.

LEWIS I. RODENHOFFER, 70, former office and credit manager for the Buffalo branch of Armour and Company, died recently in Buffalo.

FRANK E. DICKENS, 66, retired assistant superintendent of the Wilson & Co. plant in Kansas City, Kans., died recently. He retired in 1956 after 51 years of service with Wilson.

## Adjust Product Costs to Reflect New Wage Increase

The cost-of-living wage increase effective in the first pay period of this month for hourly employees at many industry firms should be reflected promptly in product cost figures, the American Meat Institute advised.

Total cost to the companies affected will approximate 5c an hour, including the general wage increase of 4c an hour and increased fringe benefit costs of about 1c an hour or more.

These increased costs can amount to as much or more than a packer's profits, the AMI pointed out. At one company, for example, the increase in costs amounts to 17.5c per cwt., or nearly 1/5c a pound, for sliced bacon; 24.4c per cwt., or about 1/4c a pound, on cello frankfurters, and 31c per cwt., or about 1/3c a pound, on pork sausage links.

Another AMI member has reported that the cost-of-living increase will result in the following additions to the company's costs: cattle kill, 36.9c per head; hog kill, 10.7c per head; smoked ham, 11c per cwt.; sliced bacon, 18.7c per cwt.; skinless wieners, 26c per cwt.; rolled fresh pork sausage, 13.6c per cwt., and sliced bologna, 23.5c per cwt.

"Costs of many supplies used by meat packers also have continued to increase, and it is important that these increases in costs also be reflected adequately in your cost figures in order that your buying, selling and operating policies may be conducted in a manner which will reflect your current cost of doing business," the Institute said.

## 'There's No Business Like Food Business,' Kids Hear

Challenging scientific opportunities in the food industry were to be described to high school students and counsellors January 11 at a high school career day program sponsored by the Indiana section, Institute of Food Technologists, in the Indiana state board of health building.

S. J. Davin of Wm. J. Stange Co., section chairman, was scheduled to open the program with a welcome address. About 200 students were expected to attend.

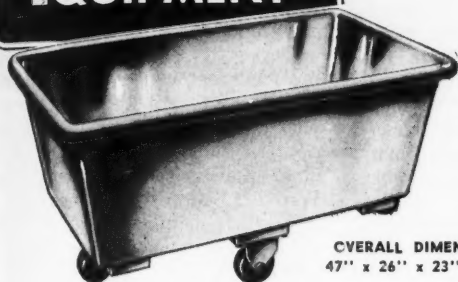
"Education for a Career in Food—The Giant Industry," "There's No Business Like Food Business" and "Application of Science to Food Processing" were among the topics to be discussed by specialists. An essay contest on "Food Technology as a Career" will be conducted in conjunction with the meeting.

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**GENERAL OFFICES**  
**CITY PRODUCTS CORPORATION**  
 33 S. Clark St., Chicago 3, Ill.

## Rath Results for 1957

[Continued from page 30]

own buying problems were intensified because swine production was reduced more than the national average in much of the area in which the company buys hogs. This was a direct result of lack of moisture and a poor corn crop in that area."

They pointed out that the meat packing industry traditionally operates on an "unrealistically small" margin of profit, as compared to other essential industries.

Among improvements in facilities either begun or completed by the company during the year is a new branch plant in San Antonio, Tex., now under construction and scheduled to go into operation this spring to replace the inadequate facilities now in use. The San Antonio plant will produce sausage and sliced bacon. Other improvements include a new boiler in the Waterloo plant, on which work had been going forward over a two-year period, and an addition to the employees' building in Waterloo, which is virtually complete.

The company began slaughtering beef last January at a small packing plant at Fort Smith, Ark., which was purchased to replace a leased plant at Amarillo, Tex. The company is experiencing a more dependable supply of livestock at Fort Smith, the officials reported.

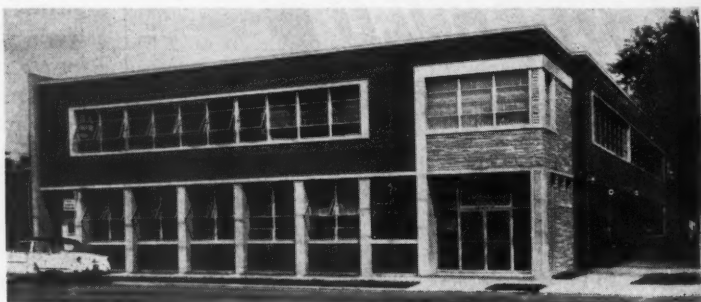
During the 1957 year, the company provided employment for approximately 8,500 individuals to whom it paid \$44,962,583 in wages and salaries, the Rath executives said. Of this number, about 6,750 reside in or near Waterloo. Approximately one out of every three families living in Waterloo receives income from The Rath Packing Co.

"Present forecasts indicate that total meat production in 1958 will be about the same as 1957," Rath and Donnell concluded. "Beef production will probably be slightly lower but pork supplies should show an increase, particularly in the last part of the year. Under such conditions, the company's continuing efforts to emphasize our more profitable product lines and to streamline operations should bring improved results in 1958."

## Great Lakes Begins 26th Year in New Plant

Great Lakes Stamp & Manufacturing Co. of Chicago has just moved into its newly enlarged plant at 2500 Irving Park rd., at the close of its 25th anniversary year—1957. The new plant doubles the manufacturing space, provides new executive and general offices and houses new engineering and experimental development departments. Much of the additional space is in open areas suitable for manufacture and assembly of larger and longer packaging lines.

Great Lakes originally specialized in producing hot and cold ink marking devices for fresh, cured and processed meats. Customer requests for related devices led the company into production of other marking, identifying and labelling devices. With packaging activities increasing rapidly,



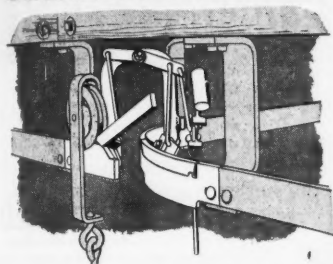
the concern's natural growth was in the field of packaging sealers and package assembly aids. While the firm originally concentrated on a line of devices for better manual packaging, the concern's movement into the field of semi-automatic packaging equipment was rapid.

President John H. Payton has always been an advocate of the principle that the function of packaging equipment is to multiply the efficiency of human hands. A principle of coordinated design was also established to enable a user of Great Lakes equipment to add supplementary devices as packaging demands increased without discarding the original units.

Despite the company's growth in the field of specialized and general packaging equipment, it still devotes much attention to its original field of branding and marking equipment for use in the meat industry.

## Le Fiell All-Steel Switches FOR ECONOMY

### Le Fiell Automatic Switch saves labor costs



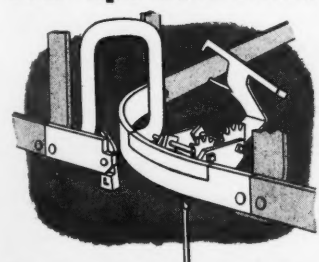
#### Smooth automatic load switching Rugged all-steel construction

The Le Fiell automatic track switch directs meat loads to the right track, smoothly, automatically and safely. As the load approaches it closes the switch. Built of heavy steel, to last a lifetime without maintenance, the Le Fiell automatic switch was designed by skilled packing plant engineers to give you more profit through quicker, safer meat handling.

The Le Fiell Automatic Switch is easy and economical to install. Comes as completely assembled unit, including curve, ready to bolt or weld in place. All joints are made at track hangers for accurate alignment with adjoining rail.

Available for 1R, 1L, 2R, 2L, 3R, 3L for  $\frac{3}{4}$ " x  $2\frac{1}{2}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " track.

### Le Fiell All-Steel Gear-Operated Switch



#### For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

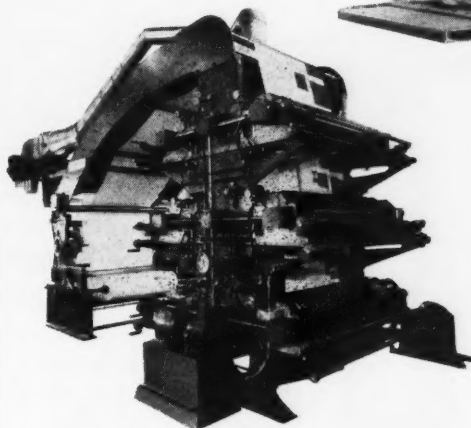
Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for  $\frac{3}{4}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ ",  $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

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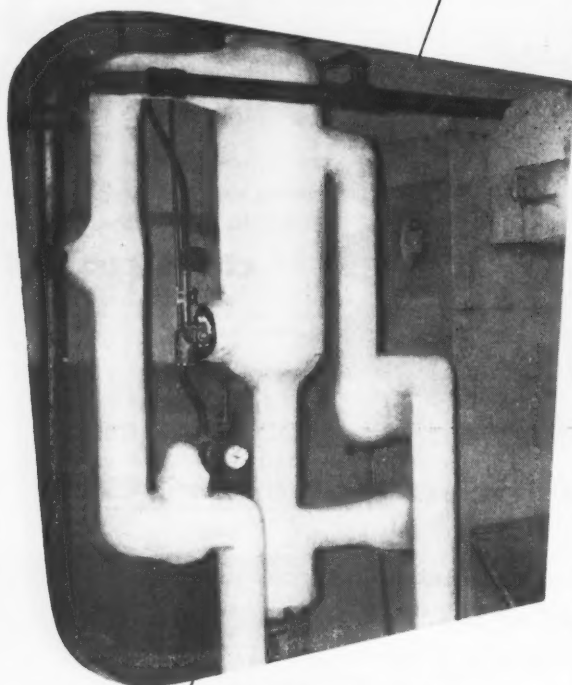
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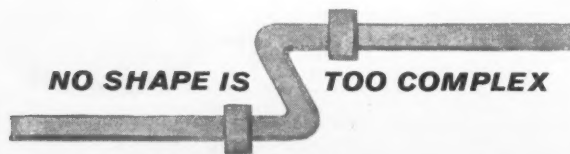
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# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Up, But Below Last Year

Meat production gained slightly during the second of the two recent holiday weeks, as producers moved a few more livestock to market. However, meat production and slaughter of all animals was considerably below the same holiday period last year. Total meat output rose to 326,000,000 lbs. from 318,000,000 lbs. for the previous week, but was 12 per cent smaller than the 370,000,000 lbs. produced during New Year's week last year. Cattle slaughter rose moderately, but lagged by about 14 per cent or 46,000 head below last year. Hog slaughter fell off slightly from the previous holiday week and was considerably below that of New Year's week 1957. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Jan. 4, 1958	292	163.5	1,045	142.3
Dec. 28, 1957	277	155.1	1,065	144.5
Jan. 5, 1957	338	187.9	1,128	153.5

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 4, 1958	105	10.8	190	9.1	326
Dec. 28, 1957	89	9.7	184	8.6	318
Jan. 5, 1957	135	16.1	252	12.2	370

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Jan. 4, 1958	1,020	560	239	136
Dec. 28, 1957	1,020	560	238	136
Jan. 5, 1957	1,008	556	239	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Jan. 4, 1958	193	103	100	48		34.4
Dec. 28, 1957	201	109	100	47		35.5
Jan. 5, 1957	217	119	100	48	14.0	37.7

### ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, NOVEMBER 1957

Week ended	Cattle		Hogs		Sheep and Lambs		Lard	
	Kill 000's	mil. lb.	Kill 000's	mil. lb.	Kill 000's	mil. lb.	Yield lb.	Total mil. lb.
Nov. 9, 1957	214.0	143	16.1	1,430	188.7	260	11.8	439.6
Nov. 16, 1957	196.4	151	16.9	1,309	174.0	229	10.4	377.7
Nov. 23, 1957	199.2	142	15.2	1,330	176.8	217	10.1	401.3
Nov. 30, 1957	172.1	130	13.7	1,155	153.6	202	9.4	348.8

## Meat Index At 4-Month High

Meats were among the consumer commodities which increased in price during the holiday weeks, and helped to push the index on the general list of items to a new high. The Bureau of Labor Statistics pegged the wholesale price index on meats at 98.2 for the week ended December 31, up from 96.8 for the previous week. The index on meats was the highest since the 100.1 recorded for the week ended September 3. The average primary market price index rose to 118.4, its highest since the 1947-49 base period of 100 per cent was established. The same indexes for the last week of 1956 were 80.7 and 116.4 per cent, respectively.

## MEAT PRODUCTS GRADED

Meats and meat products graded or certified, as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Nov. 1957	Oct. 1957	Nov. 1956
Beef	529,270	618,260	568,607
Veal and calf	19,734	27,769	29,317
Lamb, yearling and mutton	19,614	24,115	18,228
Totals	568,618	670,144	616,152
All other meats, lard, etc.	10,511	13,465	19,512
Grand Totals	579,129	683,609	635,664

## Canada Lard Output Down

Lard production in Canada for the first nine months of 1957 totaled 66,400,000 lbs. This is about an 18 per cent drop from the 80,900,000 lbs. produced during the same period in 1956. The decline in lard production reflects a sharp drop in hog kill.

## Meat Output Off Last Year; Livestock Valuation Higher

Meat production in the United States last year was down from the year before for the first time in six years and the gross livestock valuation rose for the first time in six years, Chicago livestock marketing interests have revealed. These opposites came about as a result of reduced slaughter of all classes of meat animals, and the higher returns from slaughter livestock due to the smaller numbers marketed.

Total meat production for 1957, including farm output, was estimated at 27,018,000,000 lbs. for a drop of more than 1,000,000,000 lbs. from the 1956 record output of about 28,056,000,000 lbs. The decrease ended the longest expansion in meat production since 1944. Total valuation of all livestock was estimated at \$9,500,000,000, or about \$1,000,000,000 more than the 1956 value.

The sharpest rise in the hog market in ten years contributed most to the higher total value of livestock, and the sharpest decrease in history in marketing of cows for slaughter since the autumn of 1956 was the main cause for the decrease in cattle kill.

Beef production in 1957 fell to 14,094,000,000 lbs. from 14,462,000,000 lbs. the year before, while output of veal at 1,500,000,000 lbs. was off 8 per cent from the 1956 total of 1,632,000,000 lbs. The sharpest decrease came in the output of pork, volume of which fell to 10,720,000,000 lbs. from 11,221,000,000 lbs. in 1956. Lamb and mutton production at 704,000,000 lbs. last year was off 5 per cent from 741,000,000 lbs. the previous year.

The 1958 outlook is for an increase in meat production, mostly pork. Prices of cattle, calves and lambs are expected to be close to 1957 levels, while the trend will be to lower hog prices, stemming from the larger numbers available.

## NOV. KILL BY REGIONS

United States federally inspected slaughter by regions in Nov. 1957, with totals compared, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	136	96	488	179
S. Atl. States	52	41	262	111
N. C. States—East	323	223	1,294	122
N. C. States—N.W.	425	94	2,261	328
N. C. States—S.W.	137	20	516	64
S. Central States	172	88	392	44
Mountain States	92	4	92	89
Pacific States	180	33	201	131
Totals, Nov. 1957	1,515	598	5,505	958
Totals, Nov. 1956	1,807	768	6,559	1,139

# PROCESSED MEATS . . . SUPPLIES

## Commercial Meat Production Down In November; Month Total 13% Below 1956

**P**RODUCTION of meat in commercial slaughter plants in November declined 13 per cent to 2,091,000,000 lbs. from 2,403,000,000 lbs. the month before and was down by a larger amount from the 2,411,000,000 lbs. produced in November 1956. Slaughter of all animals was down, with that of hogs below the previous month for the first time in about a half a century.

Aggregate volume of meat produced in the 11 months through November at 23,444,000,000 lbs. was down about 4 per cent from 24,439,000,000 lbs. produced in the same period of 1956. Of the year's aggregate volume, 12,768,000,000 lbs. were beef, 1,337,000,000 lbs. veal, 8,697,000,000 lbs. pork and 642,000,000 lbs. lamb and mutton. Production of meat for the same period last year consisted of 12,947,000,000 lbs. of beef, 1,430,000,000 lbs. veal, 9,390,000,000 lbs. pork and 672,000,000 lbs. of lamb and mutton.

Slaughter of cattle for the 11 months of last year at 24,205,100 head compared with 24,678,000 the year before; calves, 10,947,700 head compared with 11,584,800; hogs, 65,992,600 compared with 71,723,800; and sheep and lambs, 13,852,800 compared with 14,805,000 head in the same period of 1956.

Beef production in November totaled 1,067,000,000 lbs., down 16 per cent from October volume of 1,266,000,000 lbs. and 11 per cent below

the previous November volume of 1,199,000,000 lbs. Cattle slaughter for the month numbered 2,030,300 head compared with 2,423,800 in October and 2,369,200 a year earlier.

November veal output amounted to 109,000,000 lbs. as against 140,000,000 lbs. in October and 140,000,000 lbs. in November 1956. Calf slaughter at 958,500 head compared with 1,169,900 in October and 1,168,400 head in November 1956.

Pork production in November declined 7 per cent to 865,000,000 lbs. from October volume of 935,000,000 lbs. and settled 14 per cent below the November 1956 total of 1,013,000,000 lbs. Slaughter for the month numbered 6,532,700 head compared with 7,223,200 in October and 7,717,200 head in November a year earlier.

November lard production amounted to 217,000,000 lbs. as against 216,000,000 lbs. in October and 247,000,000 lbs. a year earlier. Output of lard for the year totaled 2,152,000,000 lbs. for about a 16 per cent drop from 2,335,000,000 lbs. a year earlier.

Output of lamb and mutton dropped sharply to 50,000,000 lbs. in November from October volume of 62,000,000 lbs. and compared with the November 1956 total of 59,000,000 lbs. Slaughter of the animals for the month numbered 1,087,300 head as against 1,366,700 in October and 1,288,700 a year earlier.

## Oregon Beef Registration Date Is Extended To Jan. 21

The deadline for registration of Oregon cattle producers to qualify to vote in the Oregon beef commission referendum has been extended to January 21, Robert J. Steward, director of agriculture has announced. Original closing date for registrations was December 24.

The additional time will permit a broader representation, Steward said. Up to December 20, reports from county agents throughout the state indicated about one-third of the cattle population was registered. Registration is spotted; it is light in some counties and heavy in others.

Steward said recent meetings and discussions among cattle producers have stimulated interest in both sides of the issues involved, with heavier registrations expected.

## CHICAGO LARD STOCKS

Lard inventories in Chicago on December 31, totaled 10,849,004 lbs. according to the Chicago Board of Trade. This volume compared with 9,996,942 lbs. in storage on November 30 and 27,567,045 lbs. on December 31, 1956.

Lard stocks by classes (in pounds) appear in the table below:

	Dec. 31, 1957	Nov. 30, 1957	Dec. 31, 1956
P.S. Lard (a)	4,184,570	3,195,600	10,878,281
P.S. Lard (b)	2,632,912	3,630,129	9,774,071
Dry Rendered Lard (a)	118,832		806,443
Dry Rendered Lard (b)	1,359,794	1,439,513	4,006,171
Other Lard	2,552,896	1,731,700	2,940,000
<b>TOTAL LARD</b>	<b>10,849,004</b>	<b>9,996,942</b>	<b>27,567,045</b>

(a) Made since Oct. 1, 1957.

(b) Made previous to Oct. 1, 1957.

### DOMESTIC SAUSAGE

Pork sausage, bulk	(1c. lb.)
In 1-lb. roll	38 @ 38 1/2
Pork saus., s.c. 1-lb. pk.	56 @ 57
Franks, s.c. 1-lb. pk.	61 1/2 @ 69
Franks, skinless,	
1-lb. package	48 @ 51
Bologna, ring (bulk)	46 1/2 @ 50
Bologna, art. cas., bulk	39 1/2 @ 41
Bologna, a.c., sliced	
6-7 oz. pk., doz.	2.91 @ 3.12
Smoked liver, h.b., bulk	42 @ 50
Smoked liver, a.c. bulk	40 1/2 @ 47
Pollab saus., smoked	.62 @ 66
New Eng. lunch spec.	.61 @ 72
liced, 6-7 oz., doz.	4.46 @ 4.68
Olive loaf, bulk	45 1/2 @ 52 1/2
O.L., sliced, 6-7 oz., doz.	3.05 @ 3.48
Blood and tongue, bulk	48 1/2 @ 61
Pepper loaf, bulk	61 1/2 @ 70
F.L., sliced, 6-7 oz. doz.	4.03 @ 4.56
Pickle & pimiento loaf	41 1/2 @ 48
P.A.P., sliced, 6-7 oz., doz.	2.90 @ 3.36

### DRY SAUSAGE

Cervelat, ch. hog bungs.	98 @ 1.00
Thuringer	55 @ 57
Farmer	83 @ 85
Holsteiner	85 @ 87
Salami, B. C.	87 @ 89
Salami, Genoa style	97 @ 99
Salami, cooked	48 @ 50
Pepperoni	91 @ 93
Sicilian	96 @ 98
Goteborg	83 @ 85
Mortadella	58 @ 60

### SEEDS AND HERBS

(1c. lb.)	Whole	Ground
Caraway seed	19	24
Cominos seed	41	47
Mustard seed,		
fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander,		
Morocco, No. 1	20	24
Marjoram, French	65	70
Sage, Dalmatian,		
No. 1	56	64

### SPICES

(Basis, Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	78	88
Resifted	86	95
Chili, pepper	45	
Chili, powder	52	
Cloves, Zanzibar	68	71
Ginger, Jam., unbl.	92	98
Mace, fancy, Banda	3.50	4.00
West Indies	3.70	
East Indies	3.45	
Mustard flour, fancy	38	
No. 1	34	
West India nutmeg	2.75	
Paprika, Amer. No. 1	48	
Paprika, Spanish	67	
Cayenne pepper	62	
Pepper:		
Red, No. 1	57	57
White	49	53
Black	39	42 1/2

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.05 @ 1.35
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	85 @ 1.10
Clear, 38/40 mm.	90 @ 1.35
Clear, 40/44 mm.	1.30 @ 1.65
Clear, 44 mm./up	1.95 @ 2.50
Not clear, 40 mm./dn.	65 @ 75
Not clear, 44 mm./up.	75 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	13 @ 16
No. 1, 22 in./up	9 @ 14
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up.	3.40 @ 3.60
Spec. wide, 2 1/2 in.	2.55 @ 2.70
Spec. med., 1 1/2 in.	1.50 @ 1.60
Narrow, 1 1/2 in./dn.	1.00 @ 1.10
Beef bung caps: (Each)	
Clear, 5 in./up	34 @ 40
Clear, 4 1/2 in.	29 @ 32
Clear, 4 1/4 in.	19 @ 21
Clear, 3 1/4 in.	15 @ 16
Not clear, 4 1/2 in./up.	18 @ 21
Beef bladders, salted: (Each)	
7 1/2 in./up, inflated	18
6 1/2-7 1/2 in., inflated	13
5 1/2-6 1/2 in., inflated	12 @ 13
Pork casings: (Per hank)	
29 mm./down	4.50 @ 4.75
29/32 mm.	4.30 @ 4.65
32/35 mm.	3.15 @ 3.65
35/38 mm.	2.70 @ 3.10
38/44 mm.	2.50 @ 2.90

Hog bungs: (Each)	
Sow, 34 in. cut	57 @ 61
Export, 34 in. cut	50 @ 54
Large prime, 34 in.	57 @ 63
Med. prime, 34 in.	52 @ 57
Small prime	10 @ 12
Middles, cap off	9 @ 10
Hog skips	5 @ 10
Hog runners, green	19 @ 22
Sheep casings: (Per hank)	
26/28 mm.	6.20 @ 6.50
24/26 mm.	6.05 @ 6.35
22/24 mm.	4.75 @ 5.25
20/22 mm.	4.10 @ 4.65
18/20 mm.	2.70 @ 3.25
16/18 mm.	1.50 @ 2.20

### CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	
tbl., del. or f.o.b. Chgo.	\$11.39
Pure rfd. gran. nitrate	5.00
Pure rfd. powdered nitrate	5.00
of soda	8.00
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.00
Rock salt, ton in 100-lb. bags, f.o.b. whse, Chgo.	28.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.10
Refined standard cane gran. basis (Chgo.)	6.70
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve	6.90
Rock, less 2%	5.00
Dextrose (less 10c)	1.10
Celulose, regular	1.10
Ex-warehouse, Chicago	7.40

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

January 7, 1958

### WHOLESALE FRESH MEATS

CARCASS BEEF	
Steers, gen. range: (carlots, lb.)	
Prime, 700/800	43 1/2
Choice, 500/600	43
Choice, 600/700	43
Choice, 700/800	40 1/2 @ 41 1/2
Good, 500/600	39 1/2 @ 40
Good, 600/700	37 1/2 @ 37 3/4
Bull	36 1/2 @ 37
Commercial cow	32
Canner-cutter cow	32

### PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	51n
Trimmed loins,	
50/70 lbs. (lcl.)	76 @ 86
Square chucks,	
70/90 lbs. (lcl.)	39n
Arm chucks, 80/110	37 @ 37 1/2
Ribs, 25/35 (lcl.)	66 @ 68
Briskets (lcl.)	35
Navels, No. 1	17 @ 18
Flanks, rough No. 1	18 @ 19
Choice:	
Hindqtrs., 5/800	49
Foreqtrs., 5/800	37 1/2
Rounds, 70/90	50n
Sq. loins, 50/70 (lcl.)	68
Arm chucks, 70/90	30n
Arm chucks, 80/110	37 @ 37 1/2
Briskets (lcl.)	35
Ribs, 25/35 (lcl.)	61 @ 64
Navels, No. 1	17 @ 18
Flanks, rough No. 1	18 @ 19
Good (all wts.):	
Rounds	48 @ 50
Sq. cut chucks	37 @ 39
Briskets	34 @ 34 1/2
Ribs	55 @ 58
Loins	59 @ 62

### COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60@63	Cow, 3/dn.	61
75@80	Cow, 5/4	74
85@88	Cow, 4/5	80
95@1.00	Cow, 5/up	85@89
95@1.00	Bull, 5/up	85@89

### BEEF HAM SETS

Insides, 12/up, lb.	55
Outsides, 8/up, lb.	50
Knuckles, 7 1/2/up, lb.	55

### CARCASS MUTTON

Choice, 70/down, lb.	25@26
Good, 70/down, lb.	24@25

n—nominal, b—bid, a—asked.

### BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	27n
Tongues, No. 2, 100's	19n
Livers, regular, 100's	23
Livers, selected, 35/50's	20
Lips, scalded, 100's	13 1/2
Lips, unsalded, 100's	12 1/2
Tripe, scalded, 100's	7 1/2 @ 8
Tripe, cooked, 100's	8 1/2n
Melts, 100's	7 1/2
Lungs, 100's	7 1/2
Udders, 100's	5n

### FANCY MEATS

(lcl prices, lb.)	
Beef tongues, corned	29 1/2
Veal breads,	
under 12 oz.	70
12 oz. up	88 1/2
Calf tongues, 1 lb./dn.	19
Oxtails, fresh, select	24 @ 25

### BEEF SAUS. MATERIALS

FRESH	(Lb.)
Canner-cutter cow	44
meat, barrels	48
Bull meat, boneless,	
barrels	48
Beef trimmings,	
75/85's, barrels	34 1/2
Beef trimmings,	
85/90's, barrels	39
Boneless chucks,	
barrels	44
Beef cheek meat,	
trimmed, barrels	35n
Shank meat, bbls.	47 1/2
Beef head meat, bbls.	26n
Veal trimmings,	
boneless, barrels	39

### VEAL—SKIN OFF

(lcl carcass prices, cwt.)	
Prime, 90/120	52.00
Prime, 120/150	52.00
Choice, 90/120	45.00@46.00
Choice, 120/150	45.00@46.00
Good, 90/150	40.00@41.00
Stand., 90/190	35.00@36.00
Utility, 90/190	33.00@34.00
Cull, 60/125	28.00@29.00

### CARCASS LAMB

(lcl prices, lb.)	
Prime, 35/45	53
Prime, 45/55	52 1/2
Prime, 55/65	51 1/2
Choice, 35/45	53
Choice, 45/55	52 1/2
Choice, 55/65	51 1/2
Good, all wts.	49

## NEW YORK

January 7, 1958

### WHOLESALE FRESH MEATS

BEEF CUTS	(lcl prices)
Steer:	
Prime, carc., 6/700	\$47.50@49.00
Prime, carc., 7/800	47.00@48.00
Choice, carc., 6/700	44.50@46.00
Choice, carc., 7/800	43.00@45.00
Good, carc., 6/700	41.00@43.00
Good, carc., 7/800	40.00@42.00
Hinds, pr., 6/700	55.00@58.00
Hinds, pr., 7/800	54.00@57.00
Hinds, ch., 6/700	53.00@57.00
Hinds, ch., 7/800	50.00@55.00
Hinds, gd., 6/700	48.00@50.00
Hinds, gd., 7/800	47.00@50.00

### BEEF CUTS

(lcl prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	55 @ 58
Hindqtrs., 700/800	54 @ 57
Hindqtrs., 800/900	53 @ 56
Rounds, flank off	54 @ 58
Rounds, diamond bone,	
flank off	55 @ 58
Short loins, untrim.	70 @ 80
Short loins, trim.	92 @ 1.02
Flanks	17 1/2 @ 18 1/2
Ribs (7 bone cut)	65 @ 68
Arm chucks	39 @ 42
Briskets	35 @ 38
Plates	19 1/2 @ 21

Choice steer:	
Hindqtrs., 600/700	52 @ 56
Hindqtrs., 700/800	51 @ 55
Hindqtrs., 800/900	50 @ 53
Rounds, flank off	53 @ 57
Rounds, diamond bone,	
flank off	54 @ 58
Short loins, untrim.	59 @ 66
Short loins, trim.	79 @ 86
Flanks	17 1/2 @ 18 1/2
Ribs (7 bone cut)	60 @ 65
Arm chucks	38 @ 41
Briskets	34 @ 37
Plates	19 @ 20

### FANCY MEATS

(lcl prices)	(Lb.)
Veal breads, 6/12 oz.	82
12 oz. up	1.04
Beef livers, selected	35
Beef kidneys	16
Oxtails, 3/4-lb., frozen	16

### LAMB

(lcl carcass prices, cwt.)	
City	
Prime, 30/40	\$51.00@54.00
Prime, 40/45	51.00@55.00
Prime, 45/55	50.00@53.00
Prime, 55/65	49.00@51.00
Choice, 30/40	50.00@53.00
Choice, 40/45	49.00@54.00
Choice, 45/55	48.00@52.00
Choice, 55/65	48.00@49.00
Good, 30/40	47.00@49.00
Good, 40/45	48.00@50.00
Good, 45/55	47.00@48.00
Western	
Prime, 45/dn.	50.00@52.00
Prime, 45/55	50.00@52.00
Prime, 55/65	48.00@50.00
Choice, 45/dn.	49.00@51.00
Choice, 45/55	47.50@50.00
Choice, 55/65	46.00@48.00
Good, 45/dn.	45.00@47.00
Good, 45/55	44.00@46.00

### VEAL—SKIN OFF

(lcl carcass prices)	Western
Prime, 90/120	\$50.00@55.00
Prime, 120/150	49.00@54.00
Choice, 90/120	44.00@48.00
Good, 50/90	40.00@42.00
Good, 90/120	40.00@42.00
Good, 120/150	39.00@42.00
Stand., 50/90	34.00@35.00
Stand., 90/120	34.00@35.00
Calif., 200/dn., ch.	36.00@38.00
Calif., 200/dn., gd.	35.00@37.00
Calif., 200/dn., std.	33.00@35.00

### NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Jan. 4, 1958, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Jan. 4	7,628
Week previous	7,988
COW:	
Week ended Jan. 4	800
Week previous	767
BULL:	
Week ended Jan. 4	98
Week previous	276
VEAL:	
Week ended Jan. 4	5,733
Week previous	10,738
LAMB:	
Week ended Jan. 4	13,842
Week previous	29,070
MUTTON:	
Week ended Jan. 4	292
Week previous	614
HOG AND PIG:	
Week ended Jan. 4	7,395
Week previous	7,949

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Jan. 4	12,172
Week previous	12,051
CALVES:	
Week ended Jan. 4	8,366
Week previous	8,220
HOGS:	
Week ended Jan. 4	42,923
Week previous	47,698
SHEEP:	
Week ended Jan. 4	33,417
Week previous	53,061

### PHILA. FRESH MEATS

January 7, 1958

STEER CARCASSES:	(Cwt.)
Choice, 500/700	\$45.50@47.75
Choice, 700/800	45.00@47.25
Good, 500/800	42.00@45.00
Hinds, choice	52.00@55.00
Good, 700/800	48.00@52.00
Rounds, choice	53.00@56.00
Rounds, good	50.00@53.00
COW CARCASSES:	
Com'l all wts.	35.50@37.25
Utility, all wts.	33.50@35.25
VEAL (SKIN OFF):	
Choice, 90/120	46.00@50.00
Choice, 120/150	46.00@50.00
Good, 50/90	42.00@44.00
Good, 90/120	43.00@45.00
Good, 120/150	43.00@45.00
LAMB:	
Ch. & pr., 30/45	50.00@53.00
Ch. & pr., 45/55	49.00@52.00
Good, all wts.	47.00@49.00

### LOCALLY DRESSED

STEER BEEF, (lb.)	Choice	Good
Carc., 5/700	45@47 1/2	42@44 1/2
Carc., 7/800	44@46 1/2	41 1/2@44
Hinds, 5/700	51@54	49@50
Hinds, 7/800	50@53	48@49
Rounds, no flank	52@56	48@54
Hip rd. plus flank	51@55	47@52
Full loin, untrim.	48@58	46@50
Short loin, untrim.	58@63	50@55
Ribs (7 bone)	64@68	52@55
Arm chucks	39@42	36@38
Briskets	38@38	36@38
Short plates	20@22	20@22

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Jan. 7	Jan. 7	Jan. 7
STEER:			
Choice:			
500-600 lbs.	\$44.00@46.00	\$44.00@46.00	\$44.00@45.00
600-700 lbs.	43.00@44.00	43.00@44.00	43.50@45.00
Good:			
500-600 lbs.	42.00@44.00	41.00@43.00	43.00@44.00
600-700 lbs.	41.00@43.00	40.00@42.00	42.00@43.00
Standard:			
350-600 lbs.	40.00@42.00	38.00@40.00	39.00@41.00
COW:			
Standard, all wts.	None quoted	36.00@38.00	None quoted
Commercial, all wts.	35.00@37.00	34.00@36.00	35.00@38.00
Utility, all wts.	34.00@36.00	34.00@37.00	34.00@37.00
Canner-cutter	None quoted	31.00@33.00	32.00@35.00
Bull, util. & com'l	36.50@39.00	36.00@38.00	40.00@42.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	45.00@48.00	48.00@50.00	43.00@46.00
Good:			
200 lbs. down	43.00@46.00	46.00@48.00	39.00@45.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	49.00@51.00	46.00@50.00	47.00@50.00
55-65 lbs.	46.00@49.00	44.00@46.00	46.00@48.00
Choice:			
45-55 lbs.	49.00@51.00	46.00@50.00	47.00@50.00
55-65 lbs.	46.00@49.00	44.00@46.00	46.00@48.00
Good, all wts.	45.00@49.00	42.00@46.00	46.00@48.50
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	24.00@26.00	23.00@25.00
Good, 70 lbs./down	None quoted	24.00@26.00	23.00@25.00



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Jan. 8, 1958)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
48	10/12	48		36 1/2 n	6/8	36 1/2 n	
47	12/14	47		36 1/2 n	8/10	36 1/2 n	
44 1/2	14/16	44 1/2		36 1/2 n	10/12	36 1/2 n	
43	16/18	43 1/2		36	12/14	36	
41	18/20	41		31	14/16	31	
40 1/2	20/22	40 1/2		30	16/18	30	
40	22/24	40		27	18/20	27	
40 1/2	24/26	40 1/2		Gr. Am. froz., fresh		D.S. clear	
37 1/2	25/30	37 1/2		21 1/2 n	18/20	20 n	
36 1/2	25/30	36 1/2		21 1/2 n	20/25	20 n	
				20 1/2	25/30	19 n	
				19 1/2	30/35	18 1/2 n	
				18 1/2	35/40	18 n	
				16 1/2	40/50	17 1/2	

PICNICS			
F.F.A. or fresh		Frozen	
26 1/2 @ 27	4/6	26 1/2 @ 27	
26	6/8	26	
24 1/2	8/10	24 1/2 n	
24 1/2	10/12	24 1/2 n	
24 1/2 n	12/14	24 1/2 n	
24 1/2	8/up, 2's	24 1/2 n	

FAT BACKS			
Frozen or fresh		Cured	
9n	6/8	10n	
9n	8/10	10	
9 1/2 n	10/12	10 1/2 n	
10n	12/14	11	
12n	14/16	13a	
15n	16/18	16 1/2 a	
15n	18/20	16 1/2 a	
15n	20/25	16 1/2 a	

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JAN. 3, 1958				
Jan.	Open	High	Low	Close
Jan. 11.55	11.57	11.52	11.55b	
Mar. 11.42	11.50	11.40	11.50a	
May 11.40	11.52	11.40	11.50	
July			11.47b	
Sept. 11.40	11.45	11.40	11.45b	

MONDAY, JAN. 6, 1958				
Jan.	Open	High	Low	Close
Jan. 11.57	11.60	11.47	11.52	
Mar. 11.50	11.57	11.47	11.50b	
May 11.57	11.57	11.50	11.52b	
July 11.50	11.52	11.47	11.47	
Sept. 11.50	11.50	11.50	11.50	

TUESDAY, JAN. 7, 1958				
Jan.	Open	High	Low	Close
Jan. 11.45	11.45	11.40	11.40	
Mar. 11.42	11.47	11.40	11.42	
May 11.47	11.47	11.45	11.45n	
July 11.42	11.47	11.42	11.45	
Sept.			11.47a	

WEDNESDAY, JAN. 8, 1958				
Jan.	Open	High	Low	Close
Jan. 11.40	11.47	11.40	11.47	
Mar. 11.47	11.47	11.45	11.47b	
May 11.50	11.52	11.45	11.50b	
July 11.50	11.52	11.50	11.50	
Sept. 11.50	11.50	11.50	11.50	

THURSDAY, JAN. 9, 1958				
Jan.	Open	High	Low	Close
Jan. 11.50	11.87	11.50	11.85	
Mar. 11.55	11.85	11.52	11.85	
May 11.55	11.90	11.52	11.82	
July 11.55	11.80	11.55	11.80b	
Sept. 11.52	11.65	11.52	11.65n	

SALES: 1,960,000 lbs.				
Open interest at close Thurs., Jan. 2, Jan. 1958, Mar. 470, May 318, and July 62 lots.				

SALES: 4,200,000 lbs.				
Open interest at close Fri., Jan. 3, Jan. 1958, Mar. 475, May 331, July 62, and Sept. one lot.				

SALES: 1,880,000 lbs.				
Open interest at close Mon., Jan. 6, Jan. 170, Mar. 481, May 334, July 66, and Sept. one lot.				

SALES: 3,560,000 lbs.				
Open interest at close Tues., Jan. 7, Jan. 159, Mar. 482, May 337, July 66, and Sept. one lot.				

SALES: 12,000,000 lbs.				
Open interest at close Wed., Jan. 8, Jan. 157, Mar. 462, May 338, July 75, and Sept. three lots.				

FRESH PORK CUTS			
Job Lot		Car Lot	
48 1/2 @ 49	Loins, 12/dn.	49	
46 1/2 @ 47	Loins, 12/16	48	
39 1/2 @ 40	Loins, 16/20	39b	
37 1/2 @ 38	Loins, 20/up	37 1/2 b	
36 1/2 @ 37	Butts, 4/8	36	
35	Butts, 8/12	34	
35	Butts, 8/up	34	
39 1/2 @ 40	Ribs, 3/dn.	38	
27 1/2 @ 28	Ribs, 3/5	27	
24	Ribs, 5/up	24n	

OTHER CELLAR CUTS			
Frozen or fresh		Cured	
16 1/2	Square jowls	unq.	
13	Jowl butts, loose	12 1/2	
13 1/2 n	Jowl butts, boxed	unq.	

CHGO. FRESH PORK AND PORK PRODUCTS			
January 7, 1958			
(cwt lb.)			
Hams, skinned, 10/12	48 1/2		
Hams, skinned, 12/14	47		
Hams, skinned, 14/16	45 1/2		
Picnics, 4/8 lbs.	27 1/2		
Picnics, 6/8 lbs.	20 1/2		
Pork loins, boneless	31		
Shoulders, 16/dn., loose	31		
(Job lots, lb.)			
Pork livers	12 1/2		
Tenderloins, fresh, 10's	73	@ 76	
Neck bones, bbl.	10	@ 11	
Ears, 30's	12	@ 14	
Feet, a.c. bbls.	7	@ 8	

CHGO. PORK SAUSAGE MATERIALS—FRESH			
(To sausage manufacturers in job lots only)			
Pork trimmings	18		
50% lean barrels	22		
Pork trimmings	36	@ 36 1/2	
95% lean barrels	43		
Pork head meat	25		
Pork cheek meat	35	@ 36	
barrels			

PACKERS' WHOLESALE LARD PRICES			
Chicago			
Refined lard, tierces, f.o.b.			
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.50		
Kettle rendered, 50-lb. tins, f.o.b. Chicago	15.00		
Leaf, kettle rendered, tierces, f.o.b. Chicago	15.75		
Lard flakes, f.o.b. Chicago	15.50		
Standard shortening, N. & S. (del.)	21.75		
Hydro shortening, N. & S.	22.25		

WEEK'S LARD PRICES			
P.S. or	Dry	Ref. in	
D. R.	rend.	50 lb.	
Cash	loose	tins	
Tierces	(Open	(Open	
(Bd. Trade)	Mkt.)	Mkt.)	
Jan. 3	12.00n	10 1/2 @ 10 1/2	13.00n
Jan. 6	12.00	10.50	13.00n
Jan. 7	12.00n	10.50	13.00n
Jan. 8	12.00n	10.50n	13.00n
Jan. 9	12.25n	10.75n	13.25n

N. Y. DRESSED HOGS			
January 7, 1958			
(Heads on, leaf fat in)			
50 to 75 lbs.	31.50 @ 34.50		
75 to 100 lbs.	31.50 @ 34.50		
100 to 125 lbs.	31.50 @ 34.50		
125 to 150 lbs.	31.50 @ 34.50		

CHGO. WHOLESALE SMOKED MEATS			
January 7, 1958			
(Av.)			
Hams, skinned, 14/16 lbs.	51		
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52		
Hams, skinned, 16/18 lbs., wrapped	51		
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52		
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	47		
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	47		
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.	61		

N. Y. FRESH PORK CUTS			
January 7, 1958			
City			
Box lots, cwt.			
Pork loins, 8/12	43.00 @ 50.00		
Pork loins, 12/16	44.00 @ 49.00		
Hams, sknd., 10/14	49.00 @ 54.00		
Boston butts, 4/8	38.00 @ 42.00		
Regular picnics, 4/8	29.00 @ 32.00		
Spareribs, 3/down	39.00 @ 44.00		

PHILA. FRESH PORK			
January 7, 1958			
WESTERN DRESSED			
(Lb.)			
Reg. loins, 8/12	44	@ 46	
Reg. loins, 12/16	44	@ 46	
Boston butts, 4/8	39	@ 41	
Spareribs, 3/down	39	@ 41	
Regular picnics	None	qtd.	

LOCALLY DRESSED			
(Lb.)			
Pork loins, 8/12	48	@ 50	
Pork loins, 12/16	47	@ 49	
Bellies, 10/12	32	@ 34	
Spareribs, 3/down	41	@ 43	
Skinned hams, 10/12	51	@ 53	
Skinned hams, 12/14	49	@ 51	
Picnics, 4/8	30	@ 32	
Boston butts, 4/8	41	@ 43	

N. Y. DRESSED HOGS			
January 7, 1958			
(Heads on, leaf fat in)			
50 to 75 lbs.	31.50 @ 34.50		
75 to 100 lbs.	31.50 @ 34.50		
100 to 125 lbs.	31.50 @ 34.50		
125 to 150 lbs.	31.50 @ 34.50		

CHGO. WHOLESALE SMOKED MEATS			
January 7, 1958			
(Av.)			
Hams, skinned, 14/16 lbs.	51		
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52		
Hams, skinned, 16/18 lbs., wrapped	51		
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52		
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	47		
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	47		
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.	61		

N. Y. DRESSED HOGS			
January 7, 1958			
(Heads on, leaf fat in)			
50 to 75 lbs.	31.50 @ 34.50		
75 to 100 lbs.	31.50 @ 34.50		
100 to 125 lbs.	31.50 @ 34.50		
125 to 150 lbs.	31.50 @ 34.50		

CHGO. WHOLESALE SMOKED MEATS			
January 7, 1958			
(Av.)			
Hams, skinned, 14/16 lbs.	51		
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52		
Hams, skinned, 16/18 lbs., wrapped	51		
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52		
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	47		
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	47		
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.	61		

Chicago .....	\$14.00
Refined lard, 50-lb. fiber	
cubes, f.o.b. Chicago .....	13.50
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago .....	15.00

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, January 8, 1958

### BLOOD

Unground, per unit of ammonia, bulk .... 6.00n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:

Low test ..... 6.00n  
Med. test ..... 6.00n  
High test ..... 6.00n

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged \$ 77.50@ 80.00  
50% meat, bone scraps, bulk ... 75.00@ 77.50  
60% digester tankage, bagged .. 77.50@ 82.50  
60% digester tankage, bulk ... 75.00@ 77.50  
50% blood meal, bagged ..... 115.00@ 120.00  
Steam bone meal, bagged ..... 85.00  
60% steam bone meal, bagged .. 70.00

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit ammonia ..... \*4.75  
Hoop meal, per unit ammonia ..... \*5.75@ 6.25

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.30n  
Med. test, per unit prot. .... 1.25n  
High test, per unit prot. .... 1.20n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 83.00  
Cattle jaws, feet (non-gel.), ton, 12.00@ 16.00  
Trim bone, ton ..... 15.00@ 20.00  
Pigskin (gelatine), cwt. .... 6.50  
Pigskins (rendering), piece ..... 15@ 25

### ANIMAL HAIR

Winter coil dried, per ton ..... \*45.00@ 50.00  
Summer coil dried, per ton ..... \*25.00@ 30.00  
Cattle switches, per piece ..... 3@ 4  
Winter processed (Nov.-March)  
gray, lb. .... 6 1/2 @ 7 1/2  
Summer processed (April-Oct.)  
gray, lb. .... None quoted

\*Delivered. n—nominal. n—asked.

## TALLOW and GREASES

Wednesday, January 8, 1958

A little trade transpired late last week in the Midwest area. No. 1 tallow sold at 7@7 1/2c, c.a.f. Chicago, and yellow grease at 6 1/2c. Choice white grease, all hog, and bleachable fancy tallow were bid at 8 1/2c, c.a.f. New York.

Bleachable fancy tallow was bid at 7 1/2c, c.a.f. Chicago, and was offered at 7 1/4@7 1/2c, f.o.b. Chicago. Best inquiry on bleachable fancy tallow was at 8 1/2c, c.a.f. Avondale, La., basis. Inquiry on choice white grease, all hog, was at 8 1/4c, same delivery point.

Dealer inquiry in the Midwest area raised prices fractionally on Friday. Larger consumer interest was at steady levels. Some buying came about on choice white grease, all hog, and on hard body bleachable fancy tallow at 8 1/2c, c.a.f. New York. Yellow grease was bid at 6 1/2@7c, c.a.f. Chicago.

A spurt of activity was reported on Tuesday for product to Avondale.

Bleachable fancy tallow and choice white grease, all hog, sold at 8 1/2c, c.a.f. Avondale, for quick shipment. Both items were bid at same price, c.a.f. East, and reports were that some bleachable fancy tallow traded at 8 1/2c, c.a.f. New York.

Special tallow sold at 7 1/4@7 1/2c, and yellow grease was bid at 7c, all c.a.f. Chicago. A couple of tanks of edible tallow sold at 10 1/2c, Chicago basis. Special tallow was bid at 7 1/2c, c.a.f. Avondale, and at 7 1/2@8c, c.a.f. East. Original fancy tallow sold at 8 1/2c, c.a.f. Avondale, and was bid at 8 1/4c, c.a.f. New York.

A few tanks of choice white grease, all hog, sold at 8 1/2c, c.a.f. New York. Continued buying interest was apparent on choice white grease, all hog, and on bleachable fancy tallow at 8 1/2c, c.a.f. Avondale, for quick shipment. The latter material was bid at 8 1/2@8 1/2c, c.a.f. East, product considered. Special tallow and B-white grease were bid at 7 1/2c, c.a.f. Chicago. Inquiry was also in the market on bleachable fancy tallow at 7 1/4@7 1/2c, c.a.f. Chicago. Edible tallow was available at 10 1/4c, f.o.b. River, and at 10 1/2c, Chicago basis.

## I SPEND MY TIME PRODUCING AND SELLING MEAT...

For I know I can rely on Darling & Company because of their proven:

**SERVICE  
RELIABILITY  
ASSISTANCE  
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Daily Pick-up Service Provided by Fleet of Trucks from Six Strategically Located Plants

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OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE



Buying inquiry was quiet. Yellow grease was bid at 7@7½c, c.a.f. Chicago, and at 7½@8c, c.a.f. East.

**TALLOW:** Wednesday's quotations: edible tallow, 10¼c, f.o.b. River, and 10½c, Chicago basis; original fancy tallow, 8@8½c; bleachable fancy tallow, 7¾@7½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 7@7½c; and No. 2 tallow, 6½c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7¼c; B-white grease, 7½c; yellow grease, 7@7½c; house grease, 6½@6¾c; and brown grease, 6¼@6½c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Jan. 8, 1958  
Dried blood was quoted today at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.05 per protein unit.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 3, 1958					
	Open	High	Low	Close	Prev. close
Mar. ....	16.72b	16.85	16.75	16.84b	16.73
May ....	16.53b	16.67	16.55	16.67	16.53
July ....	16.36b	16.50	16.40	16.50	16.35b
Sept. ....	15.20b	15.45	15.35	15.45	15.20b
Oct. ....	15.10a	.....	.....	15.20a	15.07a

Sales: 286 lots.

MONDAY, JAN. 6, 1958					
Mar. ....	17.00	17.01	16.90	16.95	16.84b
May ....	16.77	16.79	16.71	16.72	16.67
July ....	16.62	16.63	16.54	16.55	16.50
Sept. ....	15.50b	15.55	15.44	15.44	15.45
Oct. ....	15.30a	.....	.....	15.14a	15.20a

Sales: 317 lots.

TUESDAY, JAN. 7, 1958					
Mar. ....	16.95	17.10	16.81	17.10	16.95
May ....	16.40	16.88	16.40	16.87	16.72
July ....	16.54	16.69	16.44	16.60b	16.55
Sept. ....	15.30b	15.60	15.49	15.55	15.44
Oct. ....	15.18a	15.30	15.19	15.15b	15.14a

Sales: 458 lots.

WEDNESDAY, JAN. 8, 1958					
Mar. ....	17.15	17.15	17.01	17.05	17.10
May ....	16.92	16.92	16.78	16.84	16.87
July ....	16.70	16.69	16.62	16.66	16.60b
Sept. ....	15.60	15.60	15.58	15.55b	15.53
Oct. ....	15.12b	.....	.....	15.10b	15.15b

Sales: 204 lots.

### VEGETABLE OILS

Wednesday, January 8, 1958

Crude cottonseed oil, f.o.b.	
Valley .....	14½b
Southeast .....	14½n
Texas .....	14½@14½n
Corn oil in tanks, f.o.b. mills	15n
Soybean oil, f.o.b. Decatur	11½
Peanut oil, f.o.b. mills	16½n
Coconut oil, f.o.b. Pacific Coast	13½n
Cottonseed foots:	
Midwest and West Coast .....	2¼
East .....	2¼

### OLEOMARGARINE

Wednesday, January 8, 1958

White dom. vegetable (30-lb. cartons) ....	27
Yellow quarters (30-lb. cartons) .....	28
Milk churned pastry (30-lb. cartons) .....	26
Water churned pastry (30-lb. cartons) .....	25
Bakers, drums, ton lots .....	21¾

### OLEO OILS

Wednesday, January 8, 1958

Prime oleo stearine (slack barrels) .....	13¾@14¼
Extra oleo oil (drums) .....	18½
Prime oleo oil (drums) .....	18

n—nominal. a—asked. b—bid. pd—paid.

# HIDES AND SKINS

Packer hides active, steady to mostly ½c higher on representative selections—Small packer and country hides quoted higher despite the lack of sufficient action to fully test the market—Calfskins and kipskins nominally steady with last week in light trading—Trading fairly active on sheepskins, with the better grades meeting fairly good demand at mostly steady terms.

### CHICAGO

**PACKER HIDES:** Market active, steady to mostly ½c higher on representative selections of packer hides, including light and heavy native steers, branded steers and all cowhides. Native steerhides sold ½c higher, with light steers at 15½@16c and heavy steers selling at 9½c for Rivers and 10c for nearby freight points. Butt-brands and Colorados sold consistently at steady prices, the latter included extra heavy hides discounted ½c at 7c.

All three selections of cowhides sold at a ½c advance. Heavy native cows moved at 11@11½c, with 11c paid for Rivers and 11½c for Chicagos. Light native cows sold at 14½c for St. Paul product, 15c for Milwaukee, and 17c for Rivers. Branded cows sold at 9½@10½c, Denvers at 9c and 9½c for Rivers. Native bulls sold during the week at 7½c for Chicagos, steady. No trading was reported on ex-light native steers, Texas steers, and branded bulls.

**SMALL PACKER AND COUNTRY HIDES:** This week's trading saw small packer hides quoted nominally ½c higher at 9c for the 60-lb. average and 12c for the 50-lb. stock. Calfskins, all weights, were quoted at 27@28c, and kipskins, all weights, at 23@24c, both nominal.

**CALFSKINS AND KIPSKINS:** Trading in calfskins and kipskins was quiet this week, with the 10/15 lb. Northern calfskins quoted at 40@42½c and the 10/down calfskins at 37½@38½c, both nominal. Northern native kipskins, 15/25's, were

quoted at 31½c nominal, the 25/30's at 29½c, also nominal.

**SHEEPSKINS:** Trading was fairly active, with the better quality skins in good demand and the lower grades forced into activity by price interest. No. 1 shearlings continued steady at 1.90@3.00. No. 2's attracted some interest at the inside price of 1.50@1.80; and No. 3's likewise downward priced, sold at .75@.90. Fall clips ranged from 2.40@3.50, and dry pelts were nominal at 26c.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Wednesday, Jan. 8, 1958	Cor. date	
Lgt. native steers	15½@16n	14½n	
Hvy. nat. steers	9½@10n	10	
Ex. lgt. nat. steers	18 @18½n	17½	
Butt-brand. steers	8n	8½	
Colorado steers	7½n	8	
Hvy. Texas steers	8n	9n	
Light Texas steers	12n	12n	
Ex. lgt. Texas steers	16n	15n	
Heavy native cows	11 @11½n	10	
Light nat. cows	14½@17n	13½@14½	
Branded cows	9½@10½n	8½	
Native bulls	7 @7½n	8	
Branded bulls	6 @6½n	7n	
Calfskins:			
Northern, 10/15 lbs. 40	@42½n	45	@49½
10 lbs./down	37½@38½n	35	
Kins, Northern native,			
15/25 lbs.	31½n	27n	

### SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	9n	9	
50 lbs.	12n	10½	

### SMALL PACKER SKINS

Calfskins, all wts.	27 @28n	32 @34
Kipskins, all wts.	23 @24n	21 @23

### SHEEPSKINS

Packer shearlings:			
No. 1	1.90@3.00	2.00@2.30	
Dry Pelts	26n	26@27n	
Horsehides, untrim.	8.00@8.50n	9.00	
Horsehides, trim.	7.50@8.00n	8.00	

### N. Y. HIDE FUTURES

FRIDAY, JAN. 3, 1958					
	Open	High	Low	Close	
Jan. ....	11.61	11.70	11.55	11.60b	6n
Apr. ....	11.68b	11.95	11.77	11.77	
July ....	12.00b	12.30	12.15	12.07b	1n
Oct. ....	12.20b	.....	.....	12.22n	
Jan. ....	12.35b	.....	.....	12.32n	
Apr. ....	.....	.....	.....	12.37n	

Sales: 15 lots.

MONDAY, JAN. 6, 1958					
Jan. ....	11.55b	.....	11.95	11.65b	6n
Apr. ....	11.77b	11.95	11.95	11.92b	6n
July ....	12.34-40	12.40	12.34	12.37b	7n
Oct. ....	12.80b	12.75	12.75	12.65b	7n
Jan. ....	.....	.....	.....	12.75n	
Apr. ....	.....	.....	.....	12.80n	

Sales: 22 lots.

TUESDAY, JAN. 7, 1958					
Jan. ....	11.60b	11.75	11.75	11.75	
Apr. ....	11.80b	.....	.....	11.88b	6n
July ....	12.25b	12.35	12.30	12.70	
Oct. ....	12.50b	.....	.....	12.55b	7n
Jan. ....	.....	.....	.....	12.69n	
Apr. ....	.....	.....	.....	12.70n	

Sales: five lots.

WEDNESDAY, JAN. 8, 1958					
Jan. ....	11.75b	.....	.....	11.75b	6n
Apr. ....	11.86b	11.93	11.93	11.93	
July ....	12.20b	12.28	12.28	12.28	
Oct. ....	12.40b	.....	.....	12.45b	6n
Jan. ....	.....	.....	.....	12.58n	
Apr. ....	.....	.....	.....	12.63n	

Sales: four lots.

THURSDAY, JAN. 9, 1958					
Jan. ....	11.75b	11.75	11.75	11.70b	6n
Apr. ....	11.88b	11.96	11.90	11.85b	12n
July ....	12.20b	12.40	12.31	12.25b	7n
Oct. ....	12.40b	.....	.....	12.45b	6n
Jan. ....	.....	.....	.....	12.53n	
Apr. ....	.....	.....	.....	12.60n	

Sales: 12 lots.



# LIVESTOCK MARKETS... Weekly Review

## Livestock Costs to Packers in Nov. Generally Above 1956

Packers operating under federal inspection in November found prices on all livestock considerably higher than in the same month of 1956.

Average cost of cattle for November at \$18.91 was 24 per cent higher than in 1956; calves at \$17.90 cost 27 per cent more than in 1956; hogs at \$16.71 had 114 per cent of the 1956 value, and sheep and lambs averaging \$20.21 cost 15 per cent more per cwt. than in November 1956.

The 1,515,000 cattle, 598,000 calves, 5,505,000 hogs and 958,000 sheep and lambs slaughtered in November had dressed yields of:

	Nov. 1957	Nov. 1956
	1,000 lbs.	1,000 lbs.
Beef .....	830,674	949,755
Veal .....	65,381	91,919
Pork (carcass, wt.) .....	979,832	1,162,456
Lamb and mutton .....	44,053	52,150
Totals .....	1,919,939	2,256,280
Pork, excl. lard .....	730,191	862,470
Lard production .....	182,592	218,913
Rendered pork fat .....	8,488	10,167

Average live weights in Nov. were:

	Nov. 1957	Nov. 1956
	lbs.	lbs.
All cattle .....	1,004.4	984.0
Steers <sup>1</sup> .....	1,041.7	1,020.3
Heifers <sup>2</sup> .....	889.8	881.7
Cows <sup>1</sup> .....	907.6	948.0
Calves .....	199.3	219.3
Hogs .....	233.8	233.5
Sheep and lambs .....	96.5	95.8

Dressed yields per 100 lbs. live weight for Nov. 1957-56 were:

	Nov. 1957	Nov. 1956
	Per cent	Per cent
Cattle .....	54.8	53.6
Calves .....	55.2	55.2
Hogs <sup>2</sup> .....	76.2	76.0
Sheep and lambs .....	47.9	48.0
Lard, per cwt., lbs. ....	14.2	14.3
Lard, per hog, lbs. ....	33.2	33.4

Average dressed weights of livestock compared as follows (lbs.):

	Nov. 1957	Nov. 1956
Cattle .....	550.4	527.4
Calves .....	110.0	121.1
Hogs .....	178.2	177.5
Sheep and lambs .....	46.2	46.0

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.

## KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Nov. 1957, compared with Oct. 1957 and Nov. 1956 is shown below:

	Nov. 1957	Oct. 1957	Nov. 1956
	Per cent	Per cent	Per cent
Cattle:			
Steers .....	47.2	48.2	42.0
Heifers .....	14.6	15.5	12.8
Cows .....	36.4	33.8	43.1
Bulls and Stags .....	1.8	2.2	2.1
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners & Cutters <sup>2</sup> ..	20.4	19.1	23.8
Hogs:			
Sows .....	6.7	6.0	6.9
Barrows and Gilts ..	93.0	93.7	92.7
Stags and Boars .....	3	.3	.4
Total <sup>1</sup> .....	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings ..	95.1	93.3	92.1
Sheep .....	4.9	6.7	7.9
Total <sup>1</sup> .....	100.0	100.0	100.0

†Based on reports from packers.

<sup>2</sup>Totals based on rounded numbers.

<sup>3</sup>Included in cattle classification.

## Livestock Conservation, Inc., Maps 1958 Activity Program

Renewed warfare on the costly cattle grub was included in the 1958 national program of Livestock Conservation, Inc., planned at a recent meeting in Chicago.

Other major activities planned by the organization include continued efforts to reduce loss from injuries to livestock, development of a national program for the control and eradication of hog cholera, establishment of a workshop to study the problem of needle-grass in slaughter lambs, and continued cooperation in the national brucellosis eradication program.

Findings of a study on needle-grass will be used to formulate a program to combat carcass damage from the grass. LCI officials said damage from needle-grass in lamb carcasses represents a major problem to the sheep and lamb industry.

## Australian Takes Cautious View of Hormones for Stock

An official of the South Australian Stockowners' Association, says that the new hormone pellet, which is claimed to increase weights of sheep and cattle, might not be as valuable as expected, if carcasses produced were too large.

He indicated that if the hormone produced carcasses which were too large, it would be contrary to the policy advocated by the Australian Meat Board, which says the trend is towards smaller carcasses for export to other countries.

## STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in November, 11 months, 1957-56:

	1957	1956
Public stockyards .....	430,306	375,096
Direct .....	542,895	421,207
Totals .....	973,201	794,306
July-Nov. ....	3,589,054	3,415,894
Jan.-Nov. ....	4,832,416	4,656,893

## SHEEP AND LAMBS

	1957	1956
Public stockyards .....	128,748	124,400
Direct .....	119,298	141,684
Totals .....	248,046	266,084
July-Nov. ....	2,014,856	2,259,496
Jan.-Nov. ....	2,866,115	3,028,594

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

## ST. LOUIS HOGS IN DEC.

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	1957	1956
Hogs received .....	258,686	271,383
Highest top price .....	\$20.50	\$18.50
Lowest top price .....	18.50	16.75
Average price .....	18.83	16.85
Average weight, lbs. ....	224	224

Carlots



Barrel Lots

DRESSED BEEF  
BONELESS MEATS AND CUTS  
OFFAL

**SUPERIOR PACKING CO.**  
CHICAGO ST. PAUL

GEO. S. HESS R. Q. (PETE) LINE

**INDIANAPOLIS HOG MARKET**

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**HESS-LINE CO.**

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS  
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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 4, 1958, as reported to The National Provisioner:

**CHICAGO**  
Armour, 9,267 hogs; shippers, 15,584 hogs; and others, 18,124 calves.  
Totals: 19,148 cattle, 484 calves, 42,975 hogs and 3,867 sheep.

**KANSAS CITY**  
Cattle Calves Hogs Sheep  
Armour... 2,361 235 2,502 1,046  
Swift... 2,982 381 3,320 2,209  
Wilson... 1,293 47 1,432 ...  
Butchers, 5,173 47 1,432 ...  
Others... 357 ... 3,290 ...  
Totals, 12,166 683 13,248 3,255

**OMAHA**  
Cattle & Calves Hogs Sheep  
Armour... 3,840 7,442 1,554  
Cudahy... 2,847 5,621 1,290  
Swift... 2,911 5,628 3,408  
Wilson... 2,090 3,913 1,402  
Neb. Beef, 629 ...  
Am. Stores, 307 ...  
O'Neill... 794 ...  
R. & C., 848 ...  
Gr. Omaha, 624 ...  
Rothschild, 933 ...  
Roth... 849 ...  
Kingman... 665 ...  
Omaha... 401 ...  
Union... 953 ...  
Others... 702 9,850 ...  
Totals... 19,393 32,454 7,663

**N. S. YARDS**  
Cattle Calves Hogs Sheep  
Armour... 2,081 311 8,913 1,466  
Swift... 1,946 843 12,806 2,241  
Hunter... 1,026 ... 6,337 ...  
Hill... ... 1,565 ...  
Krey... ... 5,438 ...  
Totals, 5,053 1,154 35,059 3,707

**ST. LOUIS**  
Cattle Calves Hogs Sheep  
Armour... 2,316 ... 5,152 1,640  
Swift... 2,185 ... 2,767 3,072  
S.C. Dr. ...  
Beef... 3,862 ...  
S.C. Dr. ...  
Pork... ... 3,779 ...  
Raskin... 685 ...  
Butchers, 303 ...  
Others... 5,808 ... 19,731 738  
Totals, 15,159 ... 31,429 6,050

**WICHITA**  
Cattle Calves Hogs Sheep  
Cudahy... 851 79 1,522 ...  
Dunn... 78 ...  
Sunflower... 43 ...  
Armour... 33 ...  
Dold... 104 ... 420 ...  
Excel... 901 ... 404 ...  
Swift... ... 816 ...  
Others... 603 ... 139 464  
Totals, 2,615 79 2,065 1,700

**OKLAHOMA CITY**  
Cattle Calves Hogs Sheep  
Armour... 668 25 445 278  
Wilson... 975 78 433 752  
Others... 1,141 130 1,202 ...  
Totals\* 2,784 233 2,080 1,030

\*Do not include 701 cattle, 11 calves, 7,327 hogs and 114 sheep direct to packers.

**LOS ANGELES**  
Cattle Calves Hogs Sheep  
Cudahy... ... 145 ...  
Atlas... 20 ...  
Wilson... 438 ...  
United... 360 ... 347 ...  
Ideal... 309 ...  
Gr. West, 300 ...  
Goldring, 279 ...  
Comm'l., 198 ...  
Quality... 136 ...  
Salter... 135 ...  
Others... 097 147 445 ...  
Totals, 2,872 147 937 ...

**ST. PAUL**  
Cattle Calves Hogs Sheep  
Armour... 4,500 2,231 15,254 2,100  
Bartusch, 906 ...  
Rifkin... 769 25 ...  
Superior, 1,807 ...  
Swift... 3,810 3,282 24,768 2,944  
Others... 2,757 3,529 9,816 1,095  
Totals, 14,558 9,067 49,838 6,130

**DENVER**  
Cattle Calves Hogs Sheep  
Armour... 354 ... 1,087  
Swift... 780 19 3,833 3,205  
Cudahy... 490 8 4,054 46  
Wilson... 529 ...  
Others... 13,182 33 2,183 395  
Totals, 15,344 60 9,070 4,673

**CINCINNATI**  
Cattle Calves Hogs Sheep  
Gall... ... 142  
Schlahter 101 53 ...  
Others... 3,401 536 10,537 75  
Totals, 3,502 589 10,537 217

**MILWAUKEE**  
Cattle Calves Hogs Sheep  
Packers, 1,172 4,817 3,973 764  
Butchers, 3,141 1,205 249 220  
Totals, 4,313 6,022 4,222 984

**FORT WORTH**  
Cattle Calves Hogs Sheep  
Armour... 441 577 1,122 1,811  
Swift... 513 735 451 1,908  
Rosenthal, 145 2 9 171  
Totals, 1,099 1,314 1,582 3,890

**TOTAL PACKER PURCHASES**  
Week ended Jan. 4 week  
Cattle... 118,066 111,144 127,157  
Hogs... 235,400 218,185 212,962  
Sheep... 43,175 35,323 55,748

## CORN BELT DIRECT TRADING

Des Moines, Jan. 8—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:  
180/200 lbs. .... \$17.25@19.40  
200/220 lbs. .... 18.35@19.50  
220/240 lbs. .... 17.95@19.25  
240/270 lbs. .... 17.10@18.75  
270/300 lbs. .... 16.35@18.00  
Sows, U.S. No. 1-3:  
270/330 lbs. .... 16.25@17.50  
330/400 lbs. .... 15.50@17.00  
400/550 lbs. .... 14.00@16.00

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Jan. 2	82,500	82,000	52,000
Jan. 3	43,500	57,000	83,000
Jan. 4	33,000	32,500	42,000
Jan. 6	73,500	74,500	60,000
Jan. 7	55,500	32,000	73,000
Jan. 8	65,000	9,000	42,500

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Jan. 8 were as follows:

**CATTLE:** Cwt.  
Steers, choice .... \$24.00@26.00  
Steers, gd. & ch. .... 21.50@26.00  
Heifers, gd. & ch. .... 21.00@24.50  
Cows, util. & com'l. 15.00@17.50  
Cows, can. & cut. .... 12.50@15.50  
Bulls, util. & com'l. 19.00@21.00  
Bulls, can. & cut. .... 15.50@19.00  
**VEALERS:**  
Choice & prime .... None qtd.  
Good & choice .... 26.00@33.00  
Calves, gd. & ch. .... 19.00@22.00  
**HOGS, U.S. No. 1-3:**  
140/160 lbs. .... 17.25@18.00  
160/180 lbs. .... 18.00@19.25  
180/200 lbs. .... 19.25@20.15  
200/220 lbs. .... 19.25@20.25  
220/240 lbs. .... 19.25@20.00  
240/270 lbs. .... 18.50@19.50  
270/300 lbs. .... 18.00@18.50  
**Sows, U.S. No. 1-3:**  
180/330 lbs. .... 16.00@17.50  
330/450 lbs. .... 15.25@17.00  
**LAMBS:**  
Good & choice .... 21.50@23.50  
Utility & good .... 19.00@21.50

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Jan. 4, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	12,172	8,366	42,923	20,417
Baltimore, Philadelphia	7,785	893	22,842	3,521
Cin., Cleve., Detroit, Indpls.	16,833	6,057	88,261	10,467
Chicago Area	19,665	6,137	40,684	3,364
St. Paul-Wis. Areas <sup>2</sup>	24,015	26,768	97,793	11,851
St. Louis Area <sup>3</sup>	10,797	2,187	67,214	6,022
St. Louis City-So. Dak. Area <sup>4</sup>	15,131	...	64,648	12,475
Omaha Area <sup>5</sup>	25,683	200	71,929	10,112
Kansas City	11,869	1,097	24,432	4,837
Iowa-So. Minnesota <sup>6</sup>	24,069	11,444	214,597	20,641
Louisville, Evansville, Nashville, Memphis	7,986	5,823	42,890	...
Georgia-Alabama Area <sup>7</sup>	5,353	2,238	30,427	...
St. Joseph, Wichita, Okla. City	14,322	1,406	40,437	6,361
Ft. Worth, Dallas, San Antonio	8,657	4,686	16,974	7,300
Denver, Ogden, Salt Lake City	12,348	402	14,475	11,067
Los Angeles, San Fran. Areas <sup>8</sup>	18,059	2,436	22,302	18,360
Portland, Seattle, Spokane	5,163	218	12,109	8,111
Grand totals	239,907	80,358	915,137	170,625
Totals same week 1957	272,443	97,016	984,747	220,239

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Dec. 28, compared with the same week in 1956 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$19.60	\$19.82	\$30.00	\$26.00	\$26.75	\$29.00	\$23.44	\$23.06
Montreal	19.25	18.25	24.65	24.25	27.35	29.00	17.00	18.00
Winnipeg	19.00	17.96	30.00	26.79	23.62	26.50	19.00	19.40
Calgary	19.05	17.92	19.85	15.65	22.50	24.32	19.10	17.70
Edmonton	18.25	16.25	22.30	17.05	23.25	25.55	20.20	18.50
Lethbridge	17.00	18.00	17.00	18.00	22.50	24.20	19.00	18.00
Tr. Albert	16.50	23.75	19.50	22.00	24.50	...	16.10	...
Moose Jaw	16.25	20.50	22.00	24.50	16.00	...	...	...
Saskatoon	17.50	16.80	22.50	21.00	22.00	24.50	17.60	19.00
Regina	16.25	17.75	20.50	18.25	22.00	24.50	17.75	16.00
Vancouver	...	...	...	...	...	...	...	...

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plants stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dolhan, Alabama and Jacksonville, Florida during the week ended January 3:

	Cattle	Calves	Hog
Week ended January 3	2,222	746	18,260
Week previous (five days)	1,682	447	9,289
Corresponding week last year	2,944	911	19,013

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Jan. 8 were as follows:

**CATTLE:** Cwt.  
Steers, ch. & pr. .... \$25.00@27.00  
Steers, gd. & ch. .... 22.00@25.50  
Heifers, gd. & ch. .... 20.50@25.50  
Cows, util. & com'l. 15.00@17.00  
Cows, can. & cut. .... 12.00@14.50  
Bulls, util. & com'l. 18.00@19.50  
**VEALERS:**  
Good & choice .... 21.00@26.00  
Calves, good & ch. .... 21.00@23.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 19.25@19.75  
200/220 lbs. .... 19.25@20.25  
220/240 lbs. .... 19.00@20.25  
240/270 lbs. .... 18.50@19.25  
**Sows, U.S. No. 1-3:**  
270/400 lbs. .... 15.50@17.00  
**LAMBS:**  
Good & choice .... 22.50@23.75  
Utility & good .... None qtd.

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Jan. 8 were as follows:

**CATTLE:** Cwt.  
Steers, prime .... \$27.00@28.00  
Steers, choice .... 24.00@27.50  
Steers, good .... 21.50@27.50  
Heifers, choice .... 24.00@27.50  
Heifers, good .... 21.50@27.50  
Cows, util. & com'l. 15.00@17.00  
Cows, can. & cut. .... 13.00@15.00  
Bulls, util. & com'l. 18.50@20.00  
Bulls, cutter .... 17.50@19.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 18.75@19.00  
200/220 lbs. .... 18.75@19.00  
220/240 lbs. .... 18.75@19.00  
240/270 lbs. .... 18.00@19.00  
**Sows, U.S. No. 1-3:**  
270/360 lbs. .... 16.25@17.00  
360/450 lbs. .... 15.00@16.00  
**LAMBS:**  
Choice & prime .... 22.00@23.00  
Good & choice .... 21.00@22.00

## SLAUGHTER REPORTS

Special reports to THE NATION-AL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended Jan. 1, 1938, compared:

### CATTLE

Week ended	Prev. week	Cor.
Jan. 4	1937	
Chicago	19,148	21,865
Kan. City	12,849	15,871
Omaha	2,955	3,630
S.S. Yards	6,207	8,643
St. Joseph	10,810	9,297
St. Louis	10,212	9,482
Wichita	2,341	2,064
New York & Kan. City	12,172	10,025
Omaha	3,729	3,535
Cincinnati	4,574	4,140
Denver	14,530	15,704
St. Paul	11,801	11,682
Milwaukee	4,297	3,691

Totals ... 104,815 99,384 128,241

### HOGS

Chicago	27,391	20,871	30,147
Kan. City	13,248	10,490	11,474
Omaha	14,295	11,937	29,433
S.S. Yards	35,059	29,625	34,908
St. Joseph	20,031	21,410	
St. Louis	15,070	21,532	14,854
Wichita	8,930	9,644	11,382
New York & Kan. City	42,923	47,698	40,138
Omaha	9,407	7,378	11,156
Cincinnati	9,309	9,018	11,668
Denver	10,070	8,433	15,198
St. Paul	40,022	36,471	27,845
Milwaukee	4,221	3,482	3,702

Totals ... 230,085 233,610 272,225

### SHEEP

Chicago	3,867	3,956	5,100
Kan. City	3,255	1,778	2,906
Omaha	1,214	1,889	3,238
S.S. Yards	3,707	2,892	3,906
St. Joseph	4,006	7,473	
St. Louis	2,495	2,079	3,328
Wichita	1,236	403	1,704
New York & Kan. City	33,417	33,061	34,628
Omaha	1,144	735	2,913
Cincinnati	407	369	340
Denver	2,827	502	17,471
St. Paul	5,044	3,638	4,365
Milwaukee	984	513	1,134

Totals ... 59,597 60,391 88,506

\*Cattle and calves.  
\*Federally inspected slaughter, including directs.  
\*Stockyard sales for local slaughter, including directs.  
\*Stockyard receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Dec. 28:

Week ended	Dec. 28	Same week 1936
CATTLE		
Western Canada	9,561	11,629
Eastern Canada	13,126	12,327
Totals	22,687	23,956
HOGS		
Western Canada	22,400	19,937
Eastern Canada	26,067	29,302
Totals	48,467	49,239
All hog carcasses graded	54,162	54,877
SHEEP		
Western Canada	2,116	1,992
Eastern Canada	2,530	3,090
Totals	4,646	5,091

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 4:

Cattle Calves Hogs	Sheep
Salable (incl. directs)	134 37
Prer. wk.	2,086 110 12,784 7,880
Salable	99 27
Total (incl. directs)	2,067 696 18,260 10,878

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

Cattle	Calves	Hogs	Sheep
Jan. 2	6,678	84	18,312
Jan. 3	7,775	95	4,433
Jan. 4	243	1,211	548
Jan. 6	20,278	208	10,882
Jan. 7	8,500	300	17,000
Jan. 8	16,000	200	11,000

\*Week so far, 44,778 708 38,882 9,859  
Wk. ago, 29,540 336 21,900 3,838  
Yr. ago, 51,106 1,132 47,616 12,761  
\*Including 97 cattle, 6,159 hogs and 7 sheep direct to packers.

### SHIPMENTS

Jan. 2	6,363	39	4,197
Jan. 3	3,674	4	2,011
Jan. 4	327	814	461
Jan. 6	6,808	2,615	1,153
Jan. 7	5,000	2,000	1,000
Jan. 8	6,000	2,000	200

so far, 17,868 6,615 2,353  
Wk. ago, 13,427 2 6,109 667  
Yr. ago, 24,492 112 9,528 4,382

### JANUARY RECEIPTS

Cattle	Calves	Hogs	Sheep
1938	52,454	56,549	
1937	887	1,457	
1936	62,888	77,230	
1935	14,877	17,789	

### JANUARY SHIPMENTS

Cattle	Hogs	Sheep
1938	27,232	32,283
1937	15,827	16,977
1936	4,125	6,483

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Jan. 8:

Week ended	Week ended
Jan. 8	Dec. 31
Packers' purch.	32,212
Shippers' purch.	19,903
Totals	52,115

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Jan. 3, with comparisons:

Cattle	Hogs	Sheep
Week to date	200,000	390,000
Previous week	182,000	341,000
Same wk. 1936	223,000	413,000
Totals	1957 14,534,000	21,990,000
Totals	1956 16,169,000	25,232,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 2:

Cattle	Calves	Hogs	Sheep
Los Ang.	2,610	200	990
S. P. land	1,500	175	1,625
San Fran.	200	10	345

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Jan. 8 were as follows:

Cattle	Cwt.
Steers, ch. & pr.	None qtd.
Steers, gd. & ch.	\$23.00@25.00
Steers, stand. & gd.	18.00@22.00
Heifers, gd. & ch.	20.00@23.00
Cow, util. & com'l.	15.00@17.50
Cows, can. & cut.	11.50@15.00
Bulls, util. & com'l.	18.50@19.00
VEALERS:	
Choice & prime	32.00@35.00
Good & choice	28.00@32.00
Calves, gd. & ch.	22.00@27.00
HOGS, U.S. No. 1-3:	
160/180 lbs.	18.50@19.00
180/200 lbs.	19.50@19.75
200/220 lbs.	19.50@19.75
220/240 lbs.	19.50@19.75
240/270 lbs.	19.00@19.50
Sows, U.S. No. 1-3:	
270/400 lbs.	15.00@16.00
400/600 lbs.	14.25@15.00
LAMBS:	
Good & choice	23.00 only
Utility & good	None qtd.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Jan. 7 were reported by the Agricultural Marketing Service, Livestock Division as follows:

N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
U.S. No. 1-3:				
120-140 lbs.	\$17.75-18.50	None qtd.	None qtd.	None qtd.
140-160 lbs.	18.25-19.00	None qtd.	None qtd.	\$17.75-18.25
160-180 lbs.	18.75-19.25	\$17.00-19.25	\$17.50-18.75	18.25-19.00
180-200 lbs.	19.00-19.75	18.75-19.50	18.50-19.50	18.75-19.75
200-220 lbs.	18.75-19.75	19.00-19.50	19.00-19.25	18.75-19.75
220-240 lbs.	18.50-19.75	18.50-19.50	18.75-19.25	18.75-19.75
240-270 lbs.	17.75-19.00	18.00-18.75	18.00-19.00	17.50-19.50
270-300 lbs.	17.25-18.25	17.25-18.25	17.50-18.25	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:				
160-220 lbs.	18.00-19.00	16.50-18.50	17.00-18.25	17.25-18.25
SOWS:				
U.S. No. 1-3:				
180-270 lbs.	17.00 only	16.50 only	16.50 only	16.25-16.75
270-300 lbs.	17.00 only	16.50 only	16.00-16.25	16.50-17.00
300-330 lbs.	17.00 only	16.25-16.50	15.75-16.25	16.50-17.00
330-360 lbs.	16.75-17.00	16.25-16.50	15.75-16.00	16.25-16.50
360-400 lbs.	16.50-16.75	15.75-16.25	15.50-16.25	15.50-16.25
400-450 lbs.	16.00-16.50	15.50-16.00	15.25-15.75	15.00-16.00
450-550 lbs.	15.00-16.00	14.75-15.50	15.00-15.50	14.75-15.50
Boars & Stags, all wts.	12.00-13.00	12.00-13.00	11.50-12.50	12.00-12.50

## SLAUGHTER CATTLE & CALVES:

STEERS:	Prime:
700-900 lbs.	None qtd.
900-1100 lbs.	None qtd.
1100-1300 lbs.	None qtd.
1300-1500 lbs.	None qtd.
Choice:	
700-900 lbs.	24.25-27.00
900-1100 lbs.	24.25-27.00
1100-1300 lbs.	24.25-27.00
1300-1500 lbs.	24.00-27.00
Good:	
700-900 lbs.	22.00-24.25
900-1100 lbs.	22.00-24.25
1100-1300 lbs.	22.00-24.25
Standard, all wts.	19.00-22.00
Utility, all wts.	16.00-19.00
HEIFERS:	Prime:
600-800 lbs.	None qtd.
800-1000 lbs.	None qtd.
Choice:	
600-800 lbs.	24.25-26.50
800-1000 lbs.	24.25-26.50
Good:	
500-700 lbs.	21.50-24.25
700-900 lbs.	21.00-24.25
Standard, all wts.	18.00-21.50
Utility, all wts.	15.00-18.00
COWS:	Commercial,
all wts.	16.50-18.00
Utility, all wts.	15.50-16.50
Can. & cut., all wts.	10.50-15.50
BULLS (Yrsl. Excl.), All Weights:	
Good	None qtd.
Commercial	18.00-19.50
Utility	17.00-18.00
Cutter	13.50-17.00
VEALERS, All Weights:	
Ch. & pr.	29.00-31.00
Stand. & gd.	18.00-30.00
CALVES (500 Lbs. Down):	
Ch. & pr.	22.00-28.00
Stand. & gd.	15.00-23.00
SHEEP & LAMBS:	
LAMBS (110 lbs. Down):	
Ch. & pr.	22.00-23.00
Gd. & ch.	21.00-22.50
LAMBS (105 Lbs. Down) (Shorn):	
Ch. & pr.	None qtd.
Gd. & ch.	22.00-23.00
EWES:	
Gd. & ch.	6.50-8.00
Cull & util.	5.00-6.50



## THURINGER CERVELAT

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**PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES**



**THE RATH PACKING CO., WATERLOO, IOWA**

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.**

### POSITION WANTED

**SUPERINTENDENT:** Assistant superintendent or department foreman. Over 20 years' practical experience with pork kill and cut, beef kill, pork and beef boning. Edible and inedible rendering, curing, smoking, hides, shipping, refrigeration, maintenance. Some sausage experience. Can train men and organize departments. Married, sober, reliable. Permanent position only. References furnished. W-10, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER-SUPERINTENDENT:** College educated. Age 50. 30 years with major and independent meat packers. Presently employed by major packer in managerial position. CAN GUARANTEE PROFITABLE RESULTS. Experience includes beef, pork, veal and lamb. Return to far west or southwest reason desire change. W-11, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**OFFICE MANAGER-ACCOUNTANT:** Experienced in departmental accounting with independent meat packer. Desires to re-locate with another independent meat packer. Good references. W-12, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES:** 30 years' experience in all phases. Last 15 years chain store selling building large account departments, managing and training salesmen. Chicago area preferred, but will move. W-13, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF MAN:** Available. Thoroughly experienced in all phases beef operations, livestock buying, slaughtering, grading, fabricating and sales. Efficient. Knows costs. Will relocate. W-15, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**KILL FLOOR FOREMAN:** Desires employment. Practical experience in all phases of killing. W-14, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF DEPARTMENT MANAGER:** Well qualified. Familiar with boning and breaking. Available soon. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**INDUSTRIAL ENGINEER:** With good supervisory experience and full knowledge of packing-house methods, costs, and standards. Strong on packaging, would like a position in a supervisory capacity, preferably in packaging and can be used for methods and standards in other departments. Age 44, healthy, pleasing personality. Good references. Willing to relocate. W-1, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BROKER:** St. Louis Area. What have you? Commission basis. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**BEEF DEPARTMENT MANAGER:** Long time established medium size packer desires experienced man for full charge of beef operations. Midwestern metropolitan area. Replies held confidential. Give full particulars. W-20, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MAN TO TRAVEL:** The southeast calling on the packinghouse industry with a complete line of packaging materials. Must be fully acquainted with this field and have knowledge of packaging technique. Apply to Box W-22, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**AN EXCELLENT OPPORTUNITY:** In a rapidly expanding plant in New York City area for a plant superintendent experienced in all phases of manufacturing provisions and processing SC boiled hams. W-17, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**COOLER MANAGER:** For beef and pork wholesale house on Fulton Market, Chicago. Good salary and profit sharing. Give age and experience in first letter. Opening February 1, 1958. W-506, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED PROVISION SALESMEN:** New York City. Salary open. W-18, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**THE NATIONAL PROVISIONER**  
15 West Huron Street  
Chicago 10, Illinois

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THE NATIONAL PROVISIONER for  
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Street Address .....

City .....

Zone ..... State .....

Company .....

Title or Position .....

### HELP WANTED

**DO YOU HAVE:** Contacts for the sale of a full line of meat products of a U.S. government inspected sausage factory? We have increased our productive capacity 100% and are now in the market for men with sales potential commensurate with our ability to produce. Your compensation will be based on your ability to produce sales for us. This is a splendid opportunity for the right man. All applications will be held in strict confidence. Write Box W-19, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### SALES MANAGER

Progressive manufacturer of high quality luncheon and smoked meats in Chicago area seeks man for sales manager with merchandising abilities and ability to handle salesmen. Salary open according to ability. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Aggressive, creative, meat broker to establish and manage the Eastern office for a mid-western brokerage company. The man we will hire must have an excellent reputation, know beef and pork, and have a loyal following in the dressed meat trades. Our employees know of this ad, and all replies will be treated in the strictest confidence. W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMEN'S OPPORTUNITY:** Calling on meat packers to sell full line of seasonings and famous specialty items. Excellent chance for aggressive, technically competent man to learn and earn well. We are a well established firm with progressive ideas. Apply by mail confidentially. Texas-Oklahoma and North Central territory now open. Our salesmen know of this ad. W-505, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### CANNING PLANT SUPERINTENDENT

Man fully qualified to supervise and insure quality and lower cost in small meat canning government inspected establishment in city on the eastern seaboard. Should have familiarity with pork curing procedures and high speed canning machinery operations. W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

# CLASSIFIED ADVERTISING

## PLANTS WANTED

### WANTED TO BUY OR LEASE BEEF AND/OR PORK PLANT

Prefer company with operating loss for tax purposes. B.A.I. not essential. Capacity 50 to 500 head per eight hours. Does not have to be full plant. Closed or operating. Location immaterial. For immediate consideration; send full details in reply. Photo, sketch, or print if possible. Describe particularly: sewer system, water supply, refrigeration, list age and description of heavier machinery, price, etc.

All replies held strictly confidential.

We are an operating company, not brokers.

W-9, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Buy, lease, or partnership of medium size packing plant. Have some capital but guarantee highest and successful service. Can provide the most excellent references. Want full details. Prefer the East, PW-5, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### IMMEDIATE POSSESSION STATE INSPECTED KANSAS PACKING PLANTS

METROPOLITAN: Serves greater Wichita area of 300,000. Must sell or lease to close estate. \$125,000.00.

RURAL: Serves 3 eastern counties. Owners want to retire. \$40,000.00.

CHAS. BASSE REALTY  
404 Schweiter Building Wichita, Kansas  
Phone Amherst 5-8482

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.  
GIANT MEAT SUPPLY  
1685 W. Dixie Hwy. North Miami, Florida

FOR SALE: Large solvent extraction rendering plant combined with high capacity blending and milling operation and storage. Located in Chicago area, convenient to all transportation facets. FS-6, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

Owner of U. S. inspected modern, low overhead plant interested in packing private or own label. Equipped and able to make any frozen portion control, smoked or sausage product in volume. Large or small accounts invited to inquire. Replies confidential. Write W-7, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASINGS WANTED: Steady cash buyers for: 2 1/2 inches diameter, 18 inches long, 3 1/4 inches diameter, 20 inches long, cut middle ends. Both ends the same diameter. W-8, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

### MEAT BUSINESS UPDATE NEW YORK

100 miles from New York City. Retail and wholesale. \$800,000 annually. Modern slaughtering facilities (not used now). Non-union. Owner retiring. Write

BOXER CO.,  
WOODSTOCK, NEW YORK  
(Meat Industry Brokers-Consultants, National)

SAN JOSE, CALIFORNIA: Lessee of modern 3 bed packinghouse equipped for all species. Federally inspected, will custom slaughter or sublet. Corporation with loss carryover available. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HOG • CATTLE • SHEEP

### SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## EQUIPMENT WANTED

WANTED TO BUY: Tankage Press, small size. Contact: Hill Packing Co., P. O. Box 148, Topeka, Kansas.

## EQUIPMENT FOR SALE

### YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION  
4027 N. Kedzie Ave. Chicago 18, Ill.

### MEAT SAMPLING KNIVES FOR ADVERTISING AND GIFT USE

Folding pocket style. Stainless steel blade, 5 1/2" long over all. Stimulated ivory handle engraved with your advertising 25 or more, \$1.75 each.

WRITE FOR CATALOG  
LOUIS M. GERSON CO.

98 Deering Rd. Mattapan, Mass.  
Phone Cunningham 6-1463

## ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE: Complete Anco chip steak, hamburger, and fabricated meat production line, including #832, slicer and conveyor, and #768, grinder extruder. Less than six months old. FS-509, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 2 boilers, 1 Dutton, 40 H.P. Series "4000" boiler. Recently overhauled and completely reconditioned. A-1 condition, can be seen in operation. \$2,500.00. 1 Junenut 15 H.P. boiler. Also recently overhauled. \$400.00. Wish to replace these two with one large boiler. Write: KRESS PACKING COMPANY, Waterloo, Wisconsin.

FOR SALE: One Model FB Package Machinery Company Bacon Wrapping Machine. Purchased new October, 1953; excellent condition and operates as good as new. Price \$4,750.00. P.O.B. Bessemer, Alabama. Contact R. L. Zeigler, Inc., Bessemer, Alabama.

FOR SALE: Complete Naptha extractor plant. Complete in detail. Just like new at a bargain. Also large size Metts-Merrill Hog, and Albright-Neil Curb Press, 350 ton. Hill Packing Company, P. O. Box 148, Topeka, Kansas.

CHEVROLET: 1954 1 1/2 ton Chevrolet Model 3808. Insulated and refrigerated body 96"x73" W 60" H. Perfect for smoked and fresh meat delivery. \$1650.00 THE HERTZ CORPORATION, 450 Melwood St., Pittsburgh 13, Pa.

FOR SALE: 200# Boss silent cutter without motor. Model #1915. An old model but does a good job. HOLLAND MEAT CO., Phone Export 44011, Holland, Michigan.

## MISCELLANEOUS

DO YOU WISH TO SHIP: Dressed hogs to New York? Can use 5 trailers weekly or better. Contact Box W-499, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### NEW PROCESS IMPROVES SAUSAGE

As a food research chemist, I have developed a new process that improves the quality of sausage. It requires no additional operations or equipment. Patent pending. This invention will improve the flavor of sausage, retain freshness longer, improve sausage mixture and prevent discoloration of slices much longer than now possible. It's use will save money for the sausage maker and retailer. Exclusive license available on a royalty basis. Potential licensees write inventor, W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

# BARLIANT'S WEEKLY SPECIALS

## Sausage & Bacon

9354—HYDRAMATIC SLICER: Anco #832, for luncheon meats, latest style \$3,000.00

9579—BACON PRESS: Dohm & Nelke Jr. mdl., 2 yrs. old, little used, like new \$2,950.00

9780—JOURDAN COOKER: TDC, 2-cage, double cabinet cooker, semi-stainless steel construction, 42" sticks, little used \$2,650.00

9754—GRINDER: Globe #66-E, 40 HP. \$1,150.00

9755—GRINDER: Buffalo #66B, 25 HP. \$725.00

9571—GRINDER: Boss #56, serial #31014, direct connected to 5 HP. motor \$550.00

9580—BACON SLICER: U.S. HD. #3, stainless steel sides, shingling conveyor 75" long \$950.00

9757—BACON SLICER: U.S. 170-G, conv. \$750.00

9758—STUFFER: Buffalo 500#, w/valves \$1,250.00

9722—STUFFER: Randall 500#, with stuffing valves & air piping \$1,250.00

9165—STUFFER: Globe 200#, with stuffing valves & air piping \$725.00

9743—VACUUM MIXER: Buffalo #4A, 10 HP. \$1,250.00

9319—SILENT CUTTER: Buffalo #38-B, 175#, 15 HP. mtr., recon., excellent cond. \$850.00

9751—PORK-CUT SKINNER: Townsend #27 \$575.00

9626—STICK WASHER: 42 1/2" x 30" cyl., 1" perforations, 1 1/2 HP. mtr., for 42" sticks \$525.00

9242—SAUSAGE DISPENSER: Boss, serial #5MF45, size #2, 3/4 to 5 lbs. \$225.00

9756—LOAF DIP TANKS: (2) Advance, gas fired, 1-stainless steel \$325.00

1-galvanized \$250.00

9662—HAM MOLDS: (88) Globe Hoy, stainless steel, w/covers & springs:

76—#112 - 11" x 6" x 5 1/2" ea. \$14.25

4—#114 - 12" x 6 1/2" x 5 1/2" ea. \$14.25

8—#109 - 12" x 4 1/2" x 5 1/2" ea. \$14.25

9838—LOAF MOLDS: (61) Hoy #66-S, stainless steel, 10" x 4 1/2" x 4 1/2" w/covers ea. \$8.25

9753—HAM MOLDS: (181) Adelmann, stainless steel with covers:

54—#20-E, 12" x 5 1/2" x 5 1/2" ea. \$13.50

60—#20-E, 12" x 6 1/2" x 5" ea. \$13.50

67—#60-E, 12 1/4" x 6 1/2" x 5 1/2" ea. \$13.50

9095—SPEED LOAF MOLDS: (40) Globe Hoy #2-S, stainless steel, 11" x 4" x 3 1/2" ea. \$1.95

9716—MOLDS: (550) stainless steel wire, 4" x 4" x 24", excellent cond. ea. \$3.25

9478—LOAF PANS: (730) Lidseen #6, stainless steel, 9 1/4" x 5" x 3 1/2" deep ea. \$1.75

## Rendering & Lard

8629—HYDRAULIC PRESS: Dupps 300 ton, w/steam pump & fittings, reconditioned \$3,250

9810—HYDRAULIC PRESS: Anco #614, 150 ton, 20" x 30" curb, w/Anco #152 Pump Bids requested

9736—EXPELLER: Anderson R.B., magnetic separator & conveyor, extra 20 HP. motor \$2,750.00

9727—COOKERS: (2) Anco 5'x10', #3 drive, 25 HP., w/Anco #627 Pump ea. \$2,850.00

9837—HASHER-WASHER: Anco #45, 30" x 12", new knives, motor & starter, A-1 Cond. \$1,475.00

9728—HOG: Mitts & Merrill #15 CRD, 12"x14" opening, ser. #C15227-12-14, 75 HP. \$2,250.00

9001—HAMMERMILL: Jeffery, 20"x12 1/2" throat opening, 15 HP. mtr. \$525.00

9745—KETTLES: (2) Groen, 40 W.P.

1—40 gal. SS. tilting type \$245.00

1—40 gal. stainless clad \$145.00

9772—KETTLE: steam jacketed, 40 gal. cap., stainless steel clad, cover & stand \$125.00

## Miscellaneous

8752—BACON WRAPPER: Battle Creek mdl. 201, ser. #2025, 1/2 or 1 lb. pkgs., 1 HP. mtr., with conveyor \$1,975.00

9240—BAND SAW: Jim Vaughan mdl. "F" for packinghouse use, 15" wheel, stainless steel movable table, 1 1/2 HP. mtr., A-1 cond. \$475.00

9740—BAND SAW: Toledo mdl. 5200, serial #613, 12" wheel, stainless steel movable top table, 1 HP. motor \$325.00

9447—BEEF CARCASS SPLITTER: Geo. Wells mdl. #54, 3/4 HP. motor \$425.00

9717—AMMONIA COMPRESSOR: Carrier mdl. 5F-61109, 10 ton cap., very little used \$450.00

9548—WIENER TABLES: stainless steel "D" shape, 72"x42"x38", SS., pipe legs ea. \$115.00

All Items subject to prior sale & confirmation.

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1631 S. Michigan Ave., Chicago 16, Ill.  
WAbash 2-5550

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# EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YArds 7-3134

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WISCONSIN MILK FED  
**LEGS - CLODS - ROLLS**  
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**FROZEN FOOD PROCESSORS**

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For Tomorrow's Business

most vital aid for your pumping & curing pickle

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Reg. U. S. Pat. Off.

Combination of scientifically blended phosphates  
Instant Solubility • Safest Performance • Economical

**FIRST SPICE** Mixing Company, Inc.

NEW YORK 13, N. Y.  
SAN FRANCISCO 7, CAL. — TORONTO 10, CANADA



Send for Bulletin  
**AIR-WAY**  
Operator holds casing on nozzle and controls flow with same hand  
AIR-WAY PUMP & EQUIPMENT CO., 4501 W. Thomas St., Chicago 51, Ill.

HAM  
BACON



LARD  
SAUSAGE

**"Partridge"**

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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